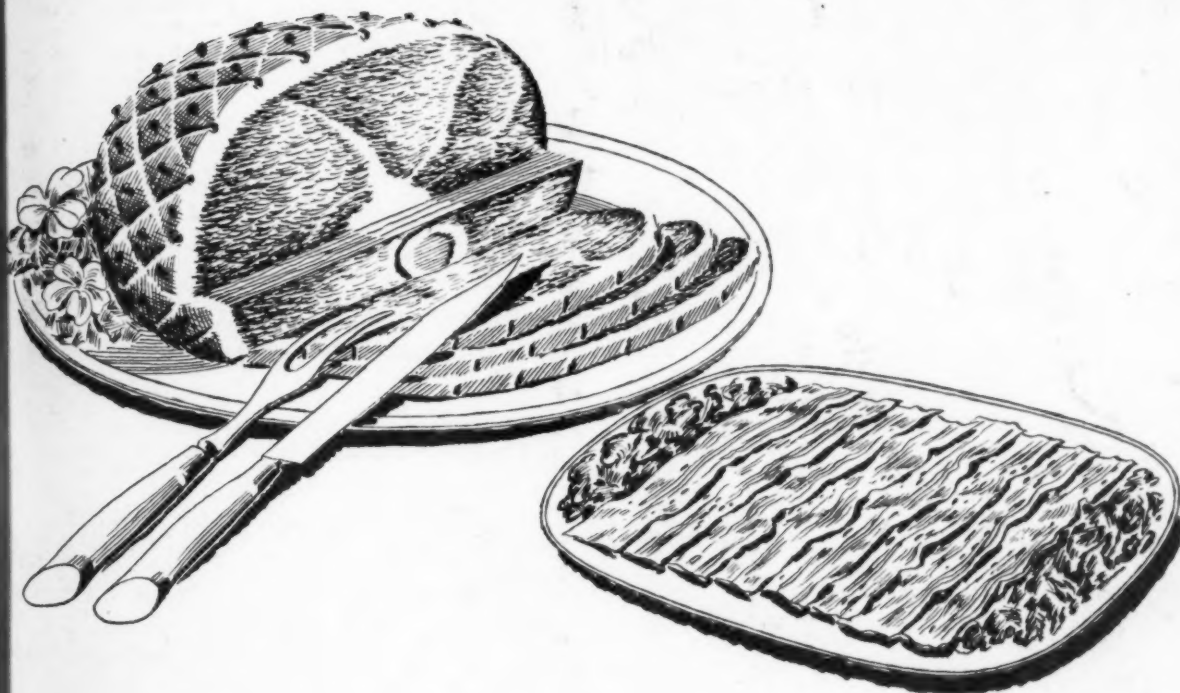


APRIL 5, 1952

THE NATIONAL

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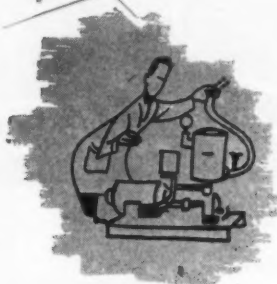
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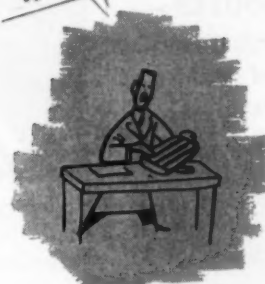
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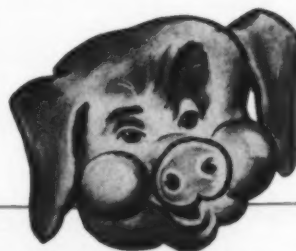
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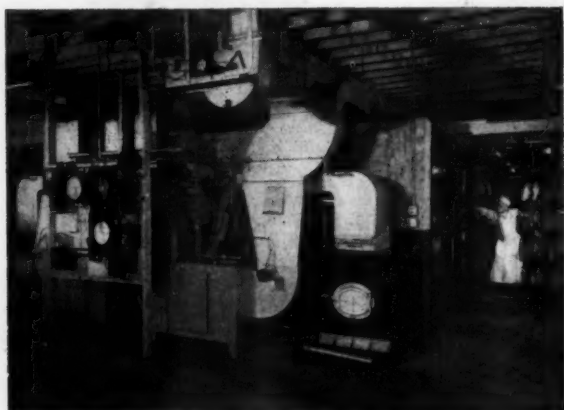
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THE NATIONAL

Provisioner

VOLUME 126

APRIL 5, 1952

NUMBER 14

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ANNUAL MEAT PACKERS GUIDE

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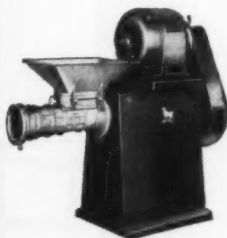
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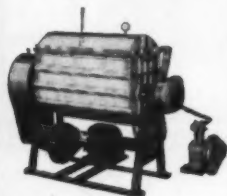
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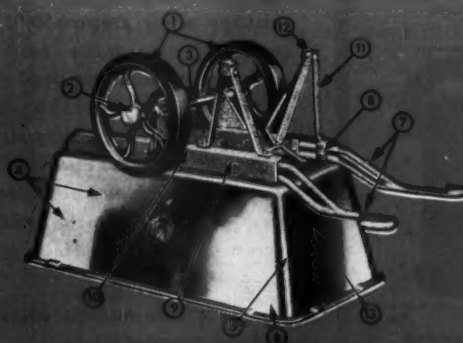


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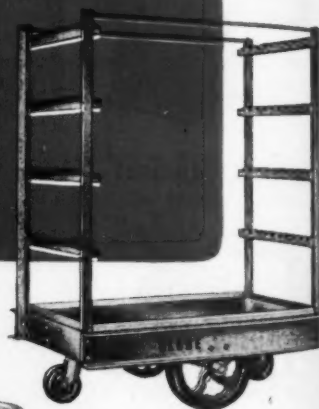


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7103

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Packer Payment Proviso Eliminated

The House appropriations committee has reported out an agricultural appropriations bill providing \$13,660,000 for carrying out the provisions of laws relating to federal inspection of meat and meat food products. The bill did not contain the proviso which appeared in last year's bill and which was used by the Meat Inspection Division to have the meat packing industry pay a portion of inspection costs.

The committee explained that although it felt the provision under question has certain advantages to the government and to the meat packing industry, it was eliminated because packers "do not wish to have the latitude provided." It also stated that it feels the meat inspection activity should be reviewed for the purpose of strengthening inspection at packing plants through reduction in the activities under "Meat Inspection." For one thing, it feels there is a duplication of inspection in the case of meat purchased for military purposes.

NIMPA Convention Speakers Revealed

Highlighting the program of the annual meeting of the National Independent Meat Packers Association, to be held in Chicago April 28 to 30, will be an address by Roger L. Putnam, administrator of the Economic Stabilization Agency on "Controls in the American Economy." Other speakers of note are Dr. Theodore C. Byerly, in charge of the animal husbandry division, USDA, whose subject is "Swine Production in Relation to Pork and Lard"; Allan B. Kline, president of the American Farm Bureau Federation on "Agriculture's Position on Government Controls"; William W. Hayes, Atlas Powder Co., on "Lard Improvement by Means of Emulsifiers," and F. N. Peters, vice president, The Quaker Oats Co., on "Government and Industry."

Problems of the industry will be discussed in a forum conducted by George L. Heil, Heil Packing Co., St. Louis. Collaborating with him will be two members of the Office of Price Stabilization, Irvin L. Rice, chief of the livestock and meat distribution section, and J. L. Koster, head of the beef and small stock section.

In addition, NIMPA staff members will present their annual reports. These will include: Wells E. Hunt, chairman of the board; C. B. Heinemann, president; W. F. Dixon, treasurer, and Wilbur LaRoe, jr., general counsel.

A complete program of the convention will appear in the Provisioner's pre-convention issue of April 19.

Hearings on Controls Law Are Postponed

The unexpected resignation last weekend of Charles E. Wilson as director of Defense Mobilization upset the Congressional schedule for action on legislation revising and extending the Defense Production Act. The Senate banking committee had planned to complete work on a new bill at an executive session Monday, with the hope that a bill might be put before the Senate for action before the Easter holidays. Now the meeting has been postponed until the middle of next week because Chairman Maybank felt it would be unwise to proceed immediately in an atmosphere of "hysteria." The House banking committee planned to start hearings on the extension legislation next Tuesday, but hearings have been postponed indefinitely. Wilson was to have been the first witness before the committee.

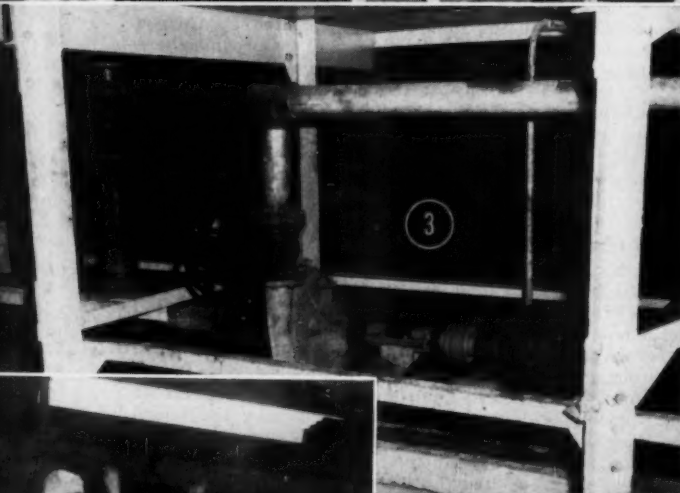
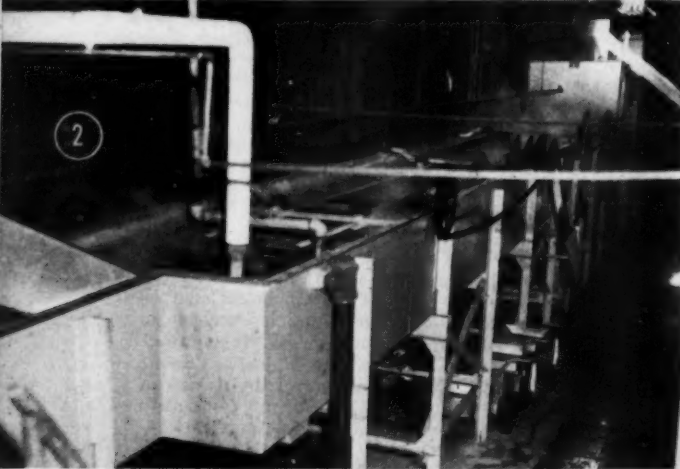
In a farewell news conference after his resignation because of disagreement with the administration over settlement of the steel wage question, Wilson said the nation is "about two-thirds up the plateau which the military has established," with production now "really rolling."

Renderers Call Meeting to Discuss Anthrax

Regional Area 4 of the National Renderers Association has called an emergency meeting of its members to discuss industry problems created by recent developments in the field of anthrax control, odor and sewage ordinances. The meeting will be held at the Deshler-Wallick Hotel, Columbus, O., Thursday, April 10.

For a roundup of developments on the anthrax problem, see page 23.

Hogs Go Further, Cost Less in New Kill Unit



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ON THE Banks of the Wabash," besides being the title of a perennial song hit, is also the locale of one of the nation's leading independent meat packing plants. Home Packing Co., the MID inspected meat packer of the Wabash River Valley, is situated in Terre Haute, Ind.

Started in 1907, this firm has grown progressively until in the fiscal year ended November, 1950, the packer killed 156,984 head of hogs and 2,987 head of cattle. Sales for the year exceeded \$11,000,000.

To keep pace with its expanding market, the packer periodically has increased the physical plant. Among the latest additions is an ultra modern hog and beef dressing floor. No livestock was slaughtered during construction of this addition. Emphasis has been placed on the hog operation, for it is the major part of the packer's activity. A floor plan is on page 10.

Supplementing the dressing operations are modern casing handling facilities, which embody the latest MID requirements as to procedure and equipment, and a modern inedible rendering department, which processes raw materials in a straight line flow pattern.

Hogs and cattle enter the plant from a common ramp which connects with the livestock pens. Holding capacity of the pens is 1,800 hogs. The hog holding pens are to the right of the ramp and have a 1,800-head capacity, while the cattle pens are in line with the ramp. Driven from the hog holding pen, the hogs pass to the shackling pen proper. Here, an inclined hog hoist carries the hog upward 20 ft. to a 6-in. drop-off onto the still bleed rail. The upward angle of the conveyor's inclined flight is 10 degs.

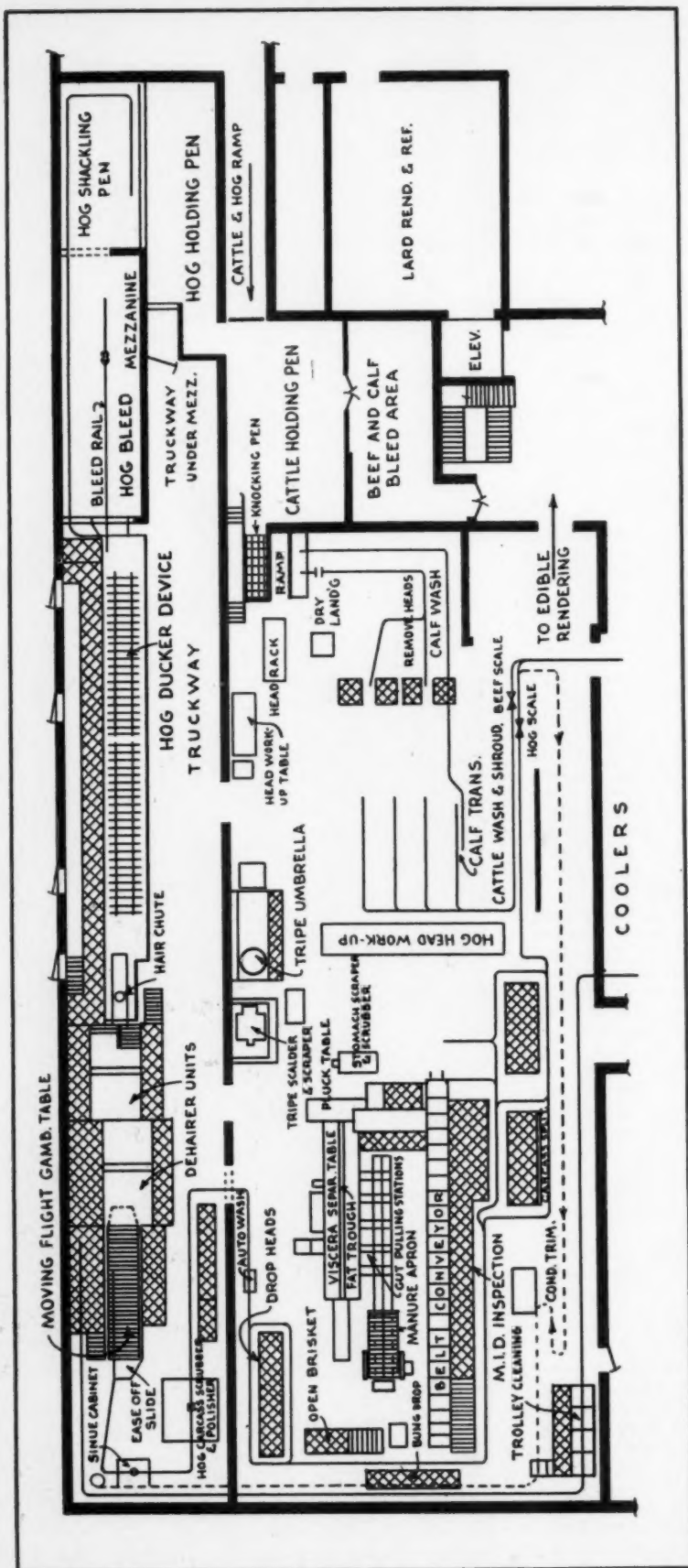
The sticking conveyor is a live rail until it passes the sticker's station, assuring him a steady and properly spaced flow of hogs. The sticker's platform is 10 ft. 6 in. below the rail and the overall length of the bleed rail is 39 ft. The entire area from sticking to gambreling bench forms a mezzanine approximately 8 ft. above floor level. The blood, collected in a blow tank, is blown directly to the blood dryer. To a height of 10 ft., the entire outside wall of the bleeding area is constructed of glazed tile as is the inner wall. The rail is equipped with sufficient slope to permit normal gliding of stuck hogs to the dropper's station. However, there is sufficient area to permit easy movement of the hogs by the sticker if this should be required.

The drop-off portion of the 45-ft., 3-in. scalding tub is 4 ft., 6 in. and is equipped with a splash shield. The tub is provided with 45 ducker-type cradles in which the hogs travel perpendicular to the tub. The temperature of the tub water is thermostatically regulated by a Taylor indicating controller and held at 135° F. Thermocouples, located at the center of the tub, quickly respond to any temperature changes within the tub. The forward movement of the hog, coupled with the action of the 500-gpm. re-circulating pump, assures an even heat distribution within the tub. Flowing in the same manner as the hogs, that is from dropping to throw-out station, the pumped water helps to propel the hogs and to submerge the initial oncoming hog under the ducker bar. Along the entire inner length of the tub is a cat walk for the one operator required to man the scalding tub. He guides the scalded hogs at the throw station onto the feed conveyor of the two-way hog scraper. Total scalding tub time for the hogs is six to seven minutes.

Located at the inner side of the tub, the entire drive for the ducker is readily accessible for maintenance. The mezzanine arrangement allows easy servicing of other auxiliary equipment of

SCENES FROM THE NEW Home Packing Co. hog kill: 1) mezzanine hog sticking platform. Hog moves up vertical conveyor to sticker; 2) elevated scalding tub equipped with ducker bars and thermostatic controls; 3) pump shown here recirculates water salvaged from dehairer; 4) electric eye controls this automatic blast singer; 5) viscera dropping operation; 6) government inspectors Dr. M. W. McGuire, inspector in charge, and D. R. Sherrill; 7) viscera separation station; 8) stomachs are opened and flushed here with aid of metal forms; 9) carcass splitting; 10) carcasses are scaled automatically on the rail before entering cooler; 11) hog head workup section; 12) inedible products are charged into hasher via electric hoist and, 13) drop from hasher directly into washer.





both the scalding and dehairer, mainly the water pumps.

Underneath the two-way dehairer is a hair conveyor onto which the hair-laden water falls, draining into a circulating tank while the hair is carried forward to a 12-in. chute. The last quarter of the dehairing machine is supplied with fresh water while the balance uses the recirculated water.

Equipped with baffles and overflow, the recirculating tanks discharge the collected scum into the sewer.

Abram Miller, general superintendent, said the economies achieved with the recirculating pump are considerable, not only in water but also in steam requirements, since the dehairing water is also controlled at 135° F.

Located at the entrance to the dehairing units, the discharge end of the hair conveyor is open to ready inspection as there is sufficient head room between it and the overhead feed conveyor from the scalding tub.

The second of the two-way dehairing machines dumps the carcasses onto a 17-ft. moving top gambrel table which is 4 ft. wide. Platforms on either side of the gambrel conveyor contribute to efficient gambreling.

From the gambrel table the finger conveyor takes the hogs to a blast type singer. Actuated by an electronic eye, the singer operates on an on-and-off cycle. When a passing hog carcass breaks the beam of light, the gas valve is opened and then closed as the hog moves outside of the singer. The singer is equipped with a manual shut-off in case of line stoppages. The burner tips on the singer, four at the head section and 12 for the balance of the carcass, follow the contour of the carcass.

Passing a carcass scrubber and polisher, the carcasses move to the four hand polishers who finish the shaving operation.

The entire operation described to this point is housed in an area set off from the balance of the dressing operation by glazed tile walling. The area between the steel footings of the mezzanine area and the wall serves as the aisle for trucking material between the dressing department and the rendering and the casing finishing departments.

Another independent mezzanine section houses the various electrical controls for the units within the dressing floor.

Inside the combination hog and beef dressing floor proper, the first step is automatic carcass washing. To conserve water the unit functions on an on-and-off cycle, being activated by the trolley of the overhead conveyor. Still following the outer wall, the carcasses pass by the head dropping and head inspection station, which is located on a 1-ft. platform with a 1-ft. curbing. Overall length of this station is 18 ft.

The overhead finger conveyor then makes a right angle turn, moving by the brisket opening station on a 2-ft., 10-in. platform and then to the pizzle removing station on 3-ft., 6-in. platform. On the inner side of the conveyor rail is the bung dropping station, located on a 5-ft. platform.

For the eviscerating operation, the conveyor rail again makes a 90-deg. turn to bring the balance of the operation in line with the viscera inspection pan conveyor. The 46-ft. conveyor has pans 24 in. by 30 in. Condemned viscera is automatically dumped into a condemned viscera truck while the passed viscera is broken up into the component parts

the
TASTE
difference

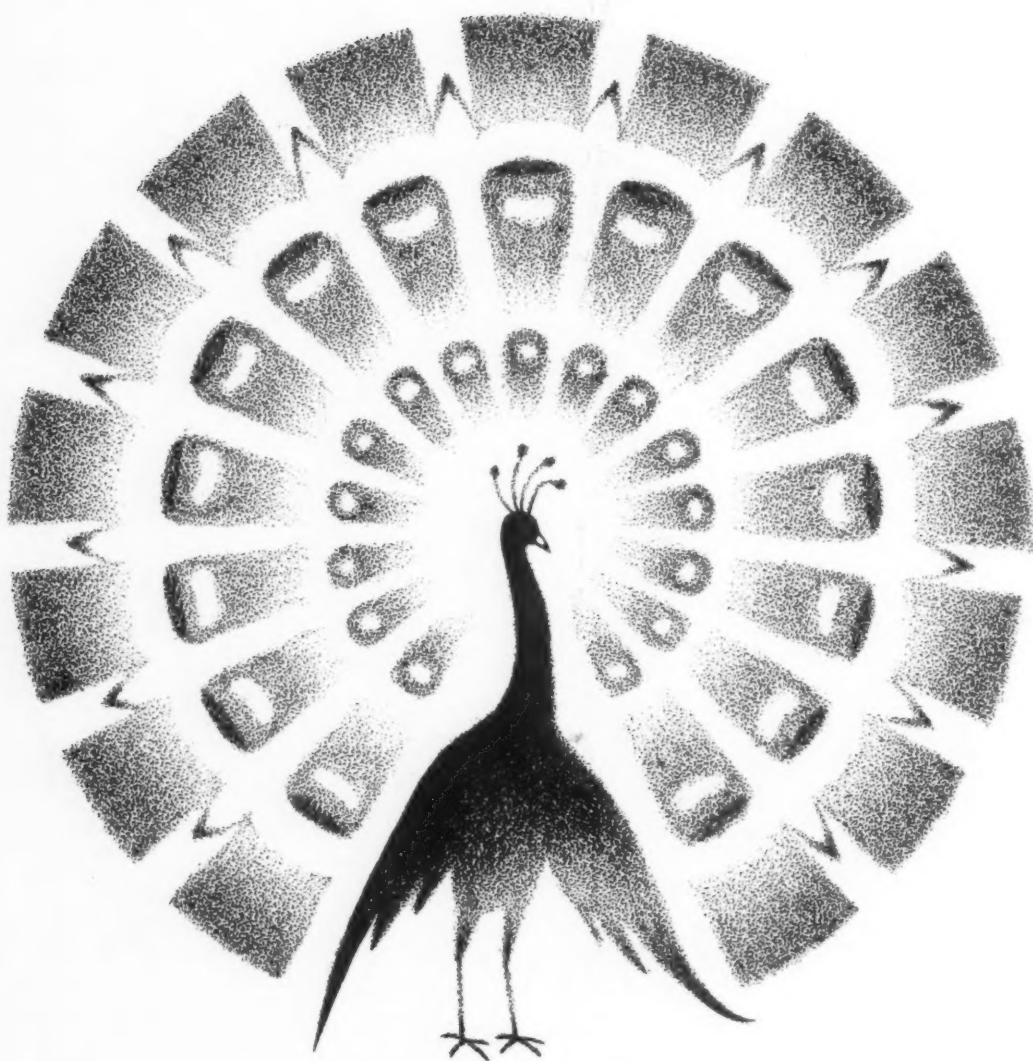
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at the preliminary separation station which is at a right angle to the end of the viscera pan conveyor. The viscera inspection station is 1 ft., 10 in. high. On the return flight the pans are sterilized and the sterilizing steam vented. The eviscerating station, as recommended by MID, has a slotted grating which permits any freed material to fall underneath the platform and be retained by the 18-in. curbing.

Three workers separate the viscera into its major parts of stomach, pluck and guts and remove the caul fat. The spleen is separated from the liver, heart is trimmed free of blood clots and the sweetbread removed by this group.

On the same level with the separation table is the stomach flushing station. Working with two convex forms the size of a stomach and provided with a retaining hook, two workers slit the stomach and flush its contents under a fixed spray of water. Dropped into a chute, the flushed stomachs travel to a continuous stomach slimer. The operation is fully automatic and on a continuous unit basis. Ejected into a truck, the cleaned stomachs then are moved to the tripe scalding.

The gut workup section, covering an area of approximately 32 ft., doubles back upon the distance covered by the viscera inspection conveyor. In the first operation two bung pullers separate the bung and pass it on to the bung flusher and the three trimmers. Four pullers separate the small gut from the viscera. As the small gut is pulled it is fed onto the conveyor belt of the double trough small gut conveyor. To conform to the MID regulation, which requires a distance of 30 ft. from the furthest puller to the stripping machine, the gut conveyor has an upper and lower trough. The casing is placed in the bottom double trough and is pulled to the top double trough and onto the manure apron of the stripper. Tied in hanks as they fall into a casing truck, the small guts are then moved to the casing room.

After pulling the small gut the ruffle fat is removed by three operators, who also fat the middle gut. The middles then passes to the two operators who flush the casing on perforated pipe and slit them.

All casings from the dressing floor are trucked to the casing room for further processing. The crushing, sliming and polishing of the small gut also takes place in this department with newly installed casing processing equipment.

At the far end of the viscera inspection conveyor is a still rail which serves as both a retaining and condemned rail.

The splitting platform forms an island, 12 ft. x 6 ft., 6 in., between the still suspect rail and the live finger conveyor rail which carries the hogs past the two splitters. It is a convenient arrangement as any major bruised portion can quickly be cleaver cut. The carcass splitting platform is 3 ft. high. The carcasses pass the bruise trimming

(Continued on page 32)



COMPLETELY AUTOMATIC fresh casing processing requires only the feeding of first crusher. Cog belt carries casing through balance of operation.



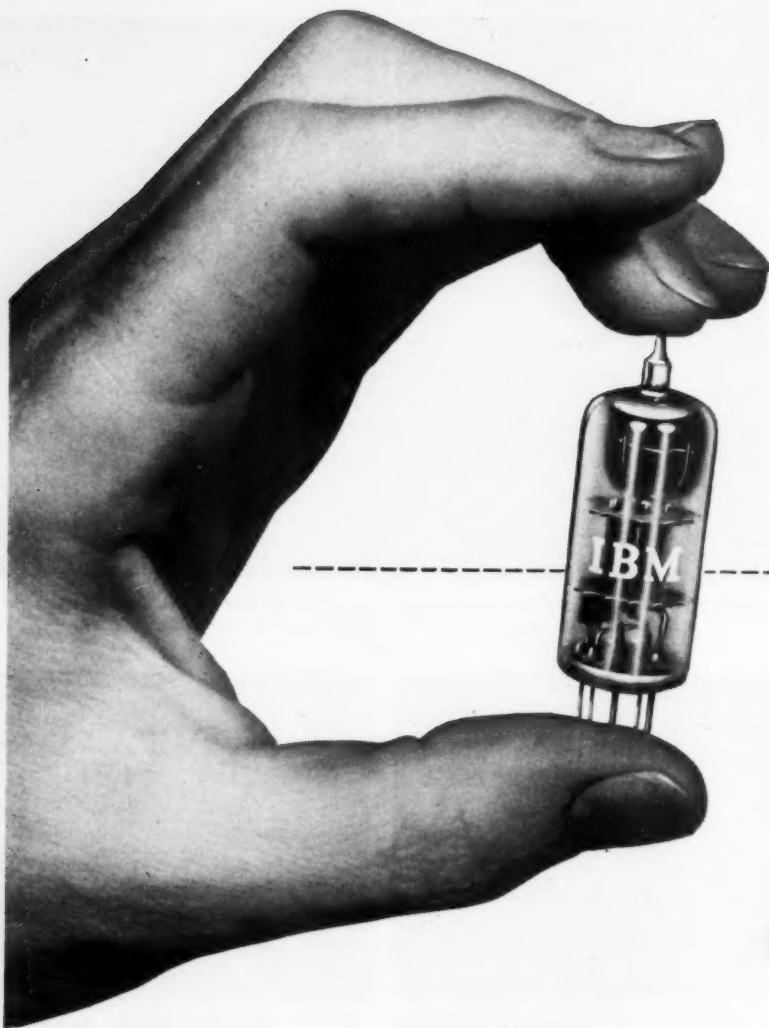
FLUSHING AND STRIPPING of chitterlings is performed on pipe arrangement which allows continuous flow of water.



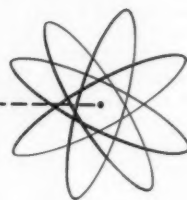
TESTING AND GRADING of casings prior to salting is performed by these two employees. Crown width and length are considered.



OFFICIALS OF HOME PACKING CO. pictured here are, seated: W. G. Rockwood, assistant general manager; J. D. Royer, secretary-treasurer; Fred McFall, president, and R. S. Scott, vice president and general manager. Standing: Abram Miller, plant superintendent, and Joe McLaughlin, sales manager.



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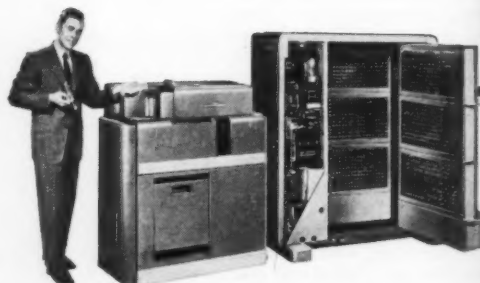


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Fourth Conference on Industry Research



LARGER audiences at the 1952 meat industry research conference, held at the University of Chicago on March 20 and 21, showed that the meeting is attracting each year a wider group of technologists and operating men from meat packing companies, research workers from firms supplying the meat field, scientists from universities and government agencies and others interested in research on meat and by-products.

The 1952 conference was the fourth held by the Council on Research of the American Meat Institute.

Papers were presented on a number of problems of interest to the meat packing and allied industries.

CONSUMER ACCEPTANCE TESTING AT THE KROGER FOOD FOUNDATION by George Garnatz, Kroger Food Foundation.

At some stage in the course of developing a product, the question, "But what does the consumer think?" comes up for discussion. More and more, individual opinion in the development of a product is giving way to the use of large consumer panels for gauging the acceptability of a product. Garnatz described consumer acceptance testing as practiced by the Kroger Foundation. The foundation maintains a large consumer panel which functions on a voluntary basis. It numbers 750 homemakers who, while in the Kroger marketing area, are selected on a pattern representative of the total U.S. population in terms of income, age, etc. Questions posed to the members are specific, non-technical and designed to uncover the underlying reaction to the product being tested. The foundation has found that color identification of test samples yields the most unbiased results.

The speaker presented results of a frankfurt sampling questionnaire. Basic information sought was the relation of quality and price to purchasing habits. The test demonstrated clearly that the customer recognizes quality. When prices were equal or lower for a quality product in comparison with a No. 2 sausage, the vast majority selected the quality item. On the other hand, there was a definite shift to a price basis when the spread between the quality product and second grade frankfurt

was a material amount. Among the qualities or ingredients consumers consider to be undesirable in frankfurts are: tough skin and too much water or spice. Some consumers believe scraps are used in frankfurt production. From the tabulation it was concluded that approximately 10 per cent of the purchasers read the label.

RESEARCH AT THE AMERICAN MEAT INSTITUTE FOUNDATION by H. R. Kraybill, Director.

The American Meat Institute Foundation is financially supported in large part by voluntary annual contributions by members of the livestock and meat industry, but also conducts research under contract for outside agencies, such as the United States Departments of Agriculture and of Defense and the Atomic Energy Commission, and under grants from such agencies as the National Institutes of Health.

Research projects which are currently underway include studies of the problem of greenish discolorations in sausage and cured meats and of the Staphylococcal food poisoning bacteria. Other studies are concerned with amino acid and vitamin content of meat, the interrelationships in metabolism of tryptophan to niacin and the function of vitamin B₁₂ in nucleic acid metabolism.

One of the larger projects involves a study of the physical, chemical, histological and organoleptic characteristics of beef as related to carcass grade, in order to obtain more fundamental information on the factors that determine the quality of beef.

The search for better antioxidants is being continued, with 15 proposed antioxidants tested and evaluated last year. The procedures for evaluation of the carry-through effect of antioxidants in pastry, crackers and potato chips have been studied in detail by the Foundation.

Other projects include studies of the changes that occur in the dehydration and rehydration of beef, of the processing of meat with high frequency dielectric heating and of the use of stabilized fat in dry dog foods and poultry rations. Also studied are the nutritive value of animal by-product protein feeds and methods for removal of the manure residues from hides.

SIGNIFICANCE OF THE LACTIC ACID BACTERIA IN THE MEAT INDUSTRY by C. F. Nevin, Jr., American Meat Institute Foundation.

The lactic acid bacteria are a group of gram positive, non-spore forming microorganisms that characteristically ferment sugars with the production of large quantities of lactic acid. The homofermentative members of this group (*Streptococcus* and *Lactobacillus*) produce nearly two moles of lactic acid per mole of dextrose fermented. The heterofermentative members (*Leuconostoc* and *Lactobacillus*) produce one mole each of lactic acid, ethanol, and CO₂ per mole of dextrose fermented. Members of this group are all peculiarly adapted to growing in various types of foods and have thus found a number of industrial applications in some of the food industries. They are essential in the manufacture of certain types of sausages and other fermented meat foods.

Aside from their many useful purposes they are encountered as spoilage organisms in the meat industry. Various types of undesirable souring, sliming and discoloration of sausage and cured meat products are caused by members of this group. Turbidity development in vinegar pickled meat products is usually due to the growth of acid tolerant varieties of the lactic acid bacteria in the pickle. As yet, little detailed study has been devoted to this group of bacteria. Further research would seem to be warranted with attention being given to the possible application of these microorganisms in the manufacture and preservation of new meat foods, or in the processing of certain by-products in the meat industry.

FEDERAL MEAT INSPECTION by A. R. Miller, chief of the Meat Inspection Division, Bureau of Animal Industry.

It was emphasized that the jurisdiction of the federal meat inspection service should be considered by food technologists in contemplating new developments affecting the meat industry. The relationship between the Food, Drug and Cosmetic Act and the Meat Inspection Act was mentioned briefly. Regulatory authority is exercised under the Food and Drug law only after action by the industry has been shown

to be questionable, but the meat inspection law requires prior approval by the MID of any new development. The division's controls cover the initiation of new products, processing methods, ingredients, labeling, etc.

BACTERIOLOGICAL PROBLEMS IN THERMAL PROCESSING OF CANNED MEATS

by C. Vinton, Sterling Martin, Jr., and C. E. Gross of John Morrell & Co.

Director Gross of the Morrell research laboratories reviewed research carried on in connection with commercial canned meats. Data were presented to show the lethal effect of various thermal processes on commercial canned luncheon meat. No microbial ac-

tion was noted at any processing level during 51 to 89 months incubation for product processed within standard time and temperature ranges. Aerobic spore formers were shown to be an important factor in considering a safe process. Their rate of survival appears to be cyclical in nature. It was postulated that the advances in sanitation and knowledge have resulted in a material reduction in the number of aerobic spores to be found in the modern canning plant.

NUTRITION RESEARCH SPONSORED BY THE NATIONAL LIVE STOCK AND MEAT BOARD

by R. C. Pollock.

Directors of the National Live Stock

and Meat Board recognized the need for a program of nutrition research at their first annual meeting in 1923. It was decided that fellowships to study the nutritive value of meat should be placed at colleges, universities and medical centers.

To date the National Live Stock and Meat Board has placed 75 grants-in-aid at 29 institutions throughout the country.

Both fundamental and applied types of research have been supported. Studies have been made of the protein, vitamin, mineral and fat content of meat. Research has also been conducted to study the role of meat in certain body processes. The contribution of meat to the diets of pregnant women, infant, children, young adults and people past middle age has been evaluated.

INTERRELATION OF VITAMINS AND AMINO ACIDS IN METABOLISM

by B. S. Schweigert, American Meat Institute Foundation.

Interrelationships of vitamins and amino acids in metabolism have been well established. These interrelationships range from broad aspects (the role of vitamin K in blood clotting) to those where at least some of the detailed mechanisms are known (conversion of tryptophan to niacin).

Vitamins are not only interrelated with protein metabolism but also with fat, carbohydrate, sterol and mineral metabolism. The report discussed certain aspects of the role of vitamin A in vision and the role of pantothenic acid in two carbon metabolisms, as well as the significance of vitamin B₁₂ in methionine synthesis (methyl group) and of tryptophan as a niacin precursor.

Pantothenic acid is of current biochemical interest particularly in view of the role of a pantothenic acid complex (Coenzyme A) in the metabolism of two carbon compounds that are utilized in reactions involving fat, carbohydrate and protein metabolism.

The role of vitamin B₁₂ and folic acid in the synthesis or utilization of one carbon units from glycine or serine for the methylation of homocysteine to form methionine is of great importance. Choline can supply these carbon units and, as suggested by the above evidence, the choline requirement is reduced when ample vitamin B₁₂ is provided. The conversion of the intermediate compound 3-hydroxyanthranilic acid to quinolinic acid is unique in that it involves the conversion of a benzene-type compound to a pyridine-type compound.

APPLICATION OF FOOD ACCEPTANCE METHODS AND RESULTS TO MILITARY FEEDING PROBLEMS

by Lt. Col. George P. Tuxbury and David R. Peryam, Quartermaster Food and Container Institute.

Techniques used in testing food acceptance among military personnel were discussed. The primary objectives of food acceptance investigation from the military standpoint are (1) econ-

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my through elimination of waste; (2) improvement in operating efficiency of troops, and (3) improvement in health through better nutrition under adverse feeding conditions.

Methods of obtaining information on food acceptance and preference range from reports collating random observations by Army personnel to field surveys of preferences and field tests of certain aspects of the ration. The various and complex types of Army feeding situations were described, as well as the special problems of military food acceptance investigation. The latter must consider wide variations in food tastes, customs and habits among personnel.

CURRENT MEAT RESEARCH PROGRAM OF THE ANIMAL HUSBANDRY DIVISION OF THE U. S. DEPARTMENT OF AGRICULTURE by O. G. Hankins, Bureau of Animal Industry, USDA.

Research efforts of the division may be divided into two major categories. One deals with the effects of livestock genetics and nutritional and management factors on carcass characteristics and on the quality and nutritive properties of meat. The other is concerned with the many variables encountered in processing and preservation and their influence on factors of quality and nutritive value.

In connection with the first category, Hankins described work done on development of the meat type hog and improvement in cattle strains.

Methods of curing, freezing and smokehouse instrumentation are some of the other problems currently under study.

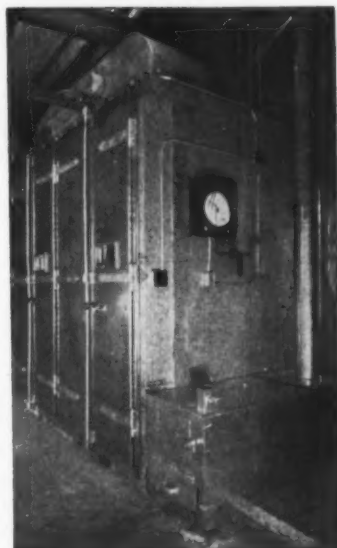
THE BIOLOGICAL SYNTHESIS OF CHOLESTEROL by Konrad Bloch. The University of Chicago.

Cholesterol is the principal sterol in the animal organism. A variety of tissues, notably the liver, adrenals and skin can synthesize cholesterol from small molecular units such as acetic acid. The reaction mechanism responsible for the coupling of acetyl units to form the complex steroid molecule has been studied with the aid of isotopic tracers.

Evidence has been obtained that the intermediary steps in this process involve the formation of a branched-chain 5-carbon compound related to isoprene. Such isoprene units may condense to form an extended aliphatic chain which, by appropriate folding, could give rise to the steroid structure. The relation of cholesterol to the bile acids, to the sex hormones and the steroid hormones of the adrenal cortex is also being considered. Basically, the studies are seeking to explore the manner of protein consumption by the body.

Financial Notes

The board of directors of John Morrell & Co. declared a dividend of 12½¢ a share on its common stock, payable April 30, 1952, to stockholders of record at the close of business April 10.



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Paul Trier, President of Arnold Brothers, Dies Suddenly

Paul W. Trier, president and general manager of Arnold Brothers, Inc., Chicago, was found dead in his apartment early last Tuesday morning. There was a bullet wound in his right temple and a .38 caliber automatic was in his right hand. A coroner's jury returned a verdict of suicide. Trier was suffering with an incurable ailment and had been in failing health since last summer. He was 57 years of age.



PAUL W. TRIER

Besides heading Arnold Brothers, Trier was also head of the company's hog killing plant at Perry, Iowa. He joined Arnold Brothers immediately after graduating from college. After preliminary training in several departments, he served for a time as treasurer of the firm and in 1936 was appointed president.

Trier was a well known athlete in high school and college. He starred on the Oak Park high school football squad, was an outstanding football player and letterman at Dartmouth college and was named an all-American end one year. The company's No. 1 brand, Arnold's All-American, was named for this accomplishment.

Trier is survived by his widow, a son and a daughter.

Wilson Names Frank Fagan Manager of Kansas City Plant

Frank P. Fagan has been appointed general manager of the Kansas City plant of Wilson & Co. He succeeded Gordon Hicks who has been transferred to the company's general offices in Chicago. Fagan has been city sales manager at Kansas City since 1944. His assistant, Eugene Milton, was named to succeed him.

Fagan has been with Wilson for 28 years during which time he has directed city sales for branches in Norfolk, Va., Los Angeles, Oklahoma City, Pittsburgh and Cedar Rapids, before his promotion in 1934 to the position of manager of the Chicago wholesale market division. He was transferred to Kansas City ten years later.

Before he joined Wilson Fagan had worked at the Kansas City plants of Armour and Company and the old Morris & Co., later absorbed by Armour.

F. M. Simpson Will Retire from Swift's Agriculture Department

F. M. Simpson, head of Swift & Company's agricultural research department, will officially retire on May 1. Simpson was a pioneer in bringing about a better understanding of the meat packing business among the nation's farmers and ranchers throughout the country.

Simpson first became prominent in the livestock and meat industry in 1911 when he taught, at the University of Illinois, the first course in the marketing of livestock and meats ever offered at any educational institution in the United States. In 1914 he joined the Bureau of Markets of the U. S. Department of Agriculture, forerunner of today's livestock and meats division. Four years later he became affiliated with the American Cattle Co. with headquarters in Denver, Colo.

In 1920 he returned to the Midwest to become assistant director of livestock marketing with the Illinois Agricultural Association. While with the IAA he developed the plan for the organization of the first marketing agency of the National Livestock Marketing Association. Later he set up and became general manager of the association's first 13 livestock commission agencies. In 1925 he joined Swift & Company. He knows countless livestock producers by their first name and is a welcome and respected visitor wherever there is an interest in livestock marketing.

Upon retiring from Swift, Simpson contemplates returning to the teaching profession. The first semester of the 1952-53 school year he plans to teach a course on the marketing of livestock and meats at Clemson Agricultural College, Clemson, S. C.

New head of the agricultural research department is T. W. Glaze. After graduating from Oklahoma A. & M. college in 1937 with a major in animal husbandry, where he was a member of Phi Kappa Phi, he established the first vocational agriculture department at Pauls Valley, Okla. Seven years later the Pauls Valley F.F.A. chapter was awarded the gold emblem as one of the four top vocational agriculture departments in the nation for the year.

Glaze joined the agricultural research department of Swift in 1944. In September 1950 he was transferred to the office of Vice President P. E. Petty. In February 1952 he was appointed assistant head of the agricultural research department.

Swift Names Schiewe to Head Construction Department

E. A. Schiewe has been appointed head of Swift & Company's construction department. His headquarters are in Chicago.



E. A. SCHIEWE

Schiewe joined Swift in 1913 as a member of the construction department. He began as a draftsman. He was soon transferred to the post of assistant to the division head for packing plants. He managed that division in 1940. He became assistant

head of the department in 1950 and, with the retirement of W. A. Burnet, became head of the department last month.

Schiewe designed the Swift "Bridge of Service" exhibit at the Chicago Worlds Fair in 1933-34, served as a consultant in the building of the Swift exhibit at the New York Worlds Fair, and designed the entire Swift exhibit for the Texas Centennial Exposition. While a member of Swift's construction department he designed the famous Lake Bluff orphanage which consists of seven buildings with a capacity for 125 children.

New Orleans Meat Packing Firm Reaches 35th Anniversary

Longino & Collins, New Orleans, is this year celebrating its thirty-fifth anniversary. The partnership was formed in 1916 by R. Kirby Longino and F. Hunter Collins "for the distribution of packinghouse and dairy products."

From the beginning they emphasized quality products and personal service. They have been distributors for the Krey Packing Co., St. Louis, for 35 years, and for a number of years have handled the products of the Agar Packing & Provision Corp., Chicago, and Cudahy Bros. Co., Cudahy, Wis.

In 1918 Longino & Collins began to manufacture sausage and ready-to-eat luncheon meats. To provide additional capital with which to finance the rapidly-growing business, the firm was incorporated in 1920 and the next year moved into a larger plant with up-to-date equipment, at its present location. For many years the company has attempted to increase consumption of locally-killed meats, a program which has materially aided the livestock industry and general economy.

PERSONALITIES *and Events* OF THE WEEK

►S. Teitelman, director of sales research for Armour and Company, Chicago, spoke on "Marketing Research in the Meat Industry" at a dinner meeting of the northwestern Ohio chapter of the American Marketing Association held recently at Bowling Green State University.

►The movie produced by the E. Kahn's Sons Co., "An American Beauty," was shown before a meeting in Eaton, O. of cattle producers sponsored by the county beef cattle feeders association.

►John M. Wadd, 66, who for the past year has been regional chief of the livestock and meat section, Office of Price Stabilization, with headquarters in Chicago, died late last week. Before joining the OPS he was with Agar Packing & Provision Co., Chicago.

►A meat packing plant located at Royalton, Pa., will be sold at public auction Wednesday, April 16, 1952, at 1 p.m. Sale of the plant, the former Penn Packing Co., is subject to confirmation by the reconstruction finance corporation. Included in the sale will be 8½ acres of land, a brick building 90 by 299 ft. with 80,000 sq. ft. floor space, a residence, garage, cattle pens, machinery, office furniture and equipment. The plant may be inspected by appointment with Affiliated Auctioneers, 1219 Vine st., Philadelphia 7.

►Last week we reported in these columns that 11 over-the-road truck drivers of John Morrell & Co., Ottumwa, Ia., had received safe driver awards from the National Safety Council. We erroneously affiliated the men with the United Packinghouse Workers union, CIO. They are instead members of the American Federation of Labor.

►Charles A. May, a sales representative in the East for Wilson & Co., Chicago, died recently in Pittsburgh. He was 47 years old.

►Commenting on the unfavorable publicity in Illinois newspapers recently concerning mislabeling of meat products, Dr. O. W. Seher, inspector in charge, Chicago meat station, Meat Inspection Division, stated recently that none of the plants involved in the horsemeat scandals was federally inspected. He pointed out that MID regulations (Parts 16 and 17) serve to prevent fraudulent mislabeling of meat and meat products. Not only is the horsemeat branding device hexagon shaped, but imprinting must be done with green ink upon the flesh parts of



DR. SEHER

NSC ANNOUNCES 1951 CONTEST WINNERS



Winners in the 1951 meat packers safety contest have been announced by the National Safety Council. While the cumulative yearly frequency rates for all the contestants were up 8 per cent from last year, they still were below the national industrial average. Total frequency for the year for contestants was 10.70.

The winner in the large meat packing and slaughtering division was Wilson & Co., Inc., Oklahoma City, which had a cumulative yearly frequency rate of 3.49. Pictured above proudly examining the award plaque from the NSC are Vernon R. Simms, casualty manager; Roy Jones, safety consultant; W. W. Martin, general manager, and A. M. Kellert, superintendent, all from the Oklahoma City plant.

Second and third places were taken by Oscar Mayer & Co., Madison, with a frequency rate of 3.88 and Swift & Company's Omaha plant with 4.57.

In the medium sized plant division the winners were Swift's Los Angeles unit with 1.88, followed by Swift Canadian Co., Ltd., Toronto, with 2.53 and Wilson's Los Angeles unit with 2.90. This group of contestants, 24 in number, were able to reduce their cumulative frequency by 8 per cent

from the 1950 rate, having a combined cumulative yearly frequency rate of 9.38.

In the smaller plant grouping, two were able to finish the year without a lost time accident. They were Burns & Co., Ltd., Edmonton, and Swift's Hallstead unit. In third place with a low frequency rate of 1.12 was Swift Canadian Co. of Moncton.

In the processing division the winner was Quaker Oats Co. at Marion, with a frequency rate of 3.98, followed by Albert F. Goetze, Inc., Baltimore, with 6.47 and Quaker Oats at Rockford with 7.32.

The contestants worked a total of 198,933,000 man hours and experienced 2,128 reportable injuries. Compared to the 1950 NSC meat packers contest this represented an increase of 7 per cent in the exposure and an increase of 16 per cent in the reported injuries.

The slaughtering and meat packing division reported 195,010,000 hours with 2,083 injuries which is an increase of 7 per cent and 17 per cent, respectively. The processing and manufacturing division operated 3,923,000 hours and had 45 injuries. This represents 7 per cent more hours worked than in 1950 but a decrease of 17 per cent in injuries.

the carcass and offal. Furthermore, the domestic meat label placed on all shipping containers used with horsemeat shipments must carry the light green paper label.

►Miss Reba Staggs, head of the home economics department, National Live Stock and Meat Board, presented a meat cookery demonstration and lecture on the program of Ohio State University's Farm and Home week.

►The J. Fred Schmidt's of the J. Fred Schmidt Packing Co., Columbus, O., returned late in March after spending a month at Fort Lauderdale, Fla. They visited his parents, Mr. and Mrs. George L. Schmidt.

►J. H. Blanford, 75, who was office

manager of Swift & Company, St. Paul, for several years before he retired seven years ago, died recently. Before moving to St. Paul he spent a number of years at Swift in Kansas City.

►Eugene J. Friedman, advertising manager of the E. Kahn's Sons Co., Cincinnati, has been appointed membership chairman for the Junior Advertising Club of Cincinnati.

►Lyman Lee, 57, head of the beef department of H. Graver Co., Chicago, for the past 12 years, died this week after a brief illness. He had been in the meat packing industry for 35 or 40 years and was associated with several packers, including Armour and Company and Morris & Co.

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talk about! When they cut a can for a customer, they'll have the assurance of not only *fine products* to back them up but products with a flavor-edge that means *repeat sales* for those products.

Find out what we mean by a "flavor-edge" . . . test Ac'cent yourself, in your own products. Write today for information. AMINO PRODUCTS Division, International Minerals & Chemical Corp., 20 North Wacker Drive, Chicago 6, Illinois.

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Ohio, Indiana and Illinois Working to Check Further Spread of Anthrax

THE out-of-season and out-of-place outbreaks of anthrax, which have troubled farmers, packers, renderers, stock yards and feed manufacturers in Ohio, Indiana and Illinois for the last two or three weeks, have not been checked but authorities in three states have taken steps to minimize further spreading of the disease.

In addition to quarantine of farms on which the disease is found, and treatment of infected animals, officials of the three states have forbidden further entry, use or sale of imported (foreign) bone meal, or feeds containing such bone meal. In Illinois, the renderers, feed manufacturers, blenders, etc., who have used raw bone meal in feed preparation since February 1, have been asked to recall their finished products for sterilization by heat processing. Reuse of bags by Illinois feed manufacturers has also been forbidden.

Ohio authorities have taken action along similar lines, but Indiana has set up a more stringent program. Under it all foreign imported and domestic bone meal, tankage and meat scraps originating outside the state would be forbidden entry. The embargo does not apply to material produced and sold by establishments operating under supervision of the BAI. Bone meal, tankage and meat scraps now on hand in grain elevators or feed mills in Indiana, which have been delivered since January 1, must be reprocessed at 60 lbs. steam pressure for 3½ hours before sale or distribution. All rendering plants in Indiana must cease distributing bone meal, tankage and meat scraps until the plants have been inspected and approved by the state veterinarian. All stocks of bone meal, tankage and meat scraps now on hand at rendering plants must be reprocessed in the same manner as those at grain elevators and feed mills.

The American Meat Institute said late this week that the outbreaks of anthrax have been traced to contaminated bone meal imported from Belgium. The Institute statement said:

"Investigation has developed that in no case were the outbreaks due to bone meal or animal feeds produced by meat packers, and that standard processing procedures used by packers in the United States are sufficient to kill anthrax spores, should they happen to be present.

"The bone meal which was the cause of these outbreaks was imported on the steamship *Hastings* from Belgium, although some of the bags containing contaminated meal indicated that the actual source of the product was India and Afghanistan.

"Steps are being proposed to have controls imposed on any future shipments of bone meal from foreign countries."

The decision to attack the current

problem on a state-by-state basis was reached after a meeting of federal and state officials in Washington last weekend. Members of the U. S. Livestock Sanitary Association, representing 16 states met with the officials of the U. S. Department of Agriculture, the U. S. Public Health Administration, and Food and Drug Administration to discuss means of combatting the anthrax outbreaks. Federal authority apparently does not provide an effective remedy for the internal problems and present federal regulations do not require the heat treatment of imported materials to a temperature high enough to insure killing the anthrax spores.

The group passed three resolutions concerning the problem.

They asked that the Secretary of Agriculture formulate and carry out regulations to prevent the importation of bone meal, products containing bone meal, or bones into the United States for use as feed or fertilizer, except when properly sterilized to kill anthrax spores.

They also asked the Secretary of Agriculture to require feed manufacturers to tag feed containing bone meal and moving in interstate commerce, certifying that the bone meal has been properly sterilized. Plans also were made to report monthly to the Bureau of Animal Industry all outbreaks of anthrax occurring in each state, and in turn the Bureau will issue a national report.

WSB Amends GWR 19 On Health, Welfare Plans

The Wage Stabilization Board has amended the health and welfare regulation, GWR 19, which eliminates filing of petitions by employers now paying part or all of the premium of standard prepayment hospital, surgical and in-hospital medical expense benefits, where such plans are amended and approved unanimously by the WSB health and welfare committee. Instead, the organization offering the plan will file a petition for changes in the plan with the WSB health and welfare committee. If the committee, by unanimous action, approves such amendments and waives the requirements for filing under GWR 19, all employers now paying part or all of the premium cost of these benefits may put the changes into effect without filing, provided that the ratio of employee contributions remains unchanged.

WSB said the new procedure is designed to facilitate stabilization of the large area of prepayment plans to which employers contribute by giving the health and welfare committee a mechanism to keep in touch with changes in prepayment plans. It will eliminate a filing burden for employers using the plan.

Controls Threaten Beef Supply: Kleberg

Government regulations and artificial price controls are threatening America's beef supply, with production lagging behind the demand of a rapidly increasing population, Robert J. Kleberg, jr., told members of the board of the American Meat Institute who are visiting the King Ranch, the country's largest, of which Kleberg is president.

"Producers and processors with the responsibility of furnishing an adequate supply of beef needed for the health and well-being of our nation are being hobbled by government controls," Kleberg said, adding that the government is following "a shortsighted policy of urging increased production of all kinds of resources and at the same time throwing up barriers against increased beef production."

Citing the experience of other countries, particularly Argentina, as examples of how government controls have been gradually shrinking the world's supply of beef, Kleberg said, "if we in the United States are going to learn from these lessons, then we'd better forget about price controls on beef, for good.

"As a result of controls Argentine production has dropped from 100,000 tons pre-war average to 50,000 tons. Argentines used to eat 240 lbs. of meat a year. Recently the government has imposed two meatless days a week. Controls also have brought about severe curtailment in production in Cuba where the government imposed regulations similar to our own.

"In the United States production has decreased from 409 head of cattle per thousand persons in 1918 to 371 head per thousand persons in 1950—a drop of over 24 per cent. Last year our cattle slaughter was the lowest in a decade.

"Our expanding population and expanding economics have increased the pressure on agriculture and the livestock industry to supply food for a bigger population and a better eating world. But the government has cramped and restricted producers to the point where meat production has gone up only 9 per cent during the past ten years while our population was increasing by 16 per cent. By 1960 we shall have 20 million more people to feed. And, in relation to population, our production is going down, not up.

The imposition of all sorts of artificial controls disturbs future planning for the production of beef. Unless all this is stopped ceiling prices will become floor prices and the inevitable result will be the rapid growth of black markets. That happened before and it most certainly will happen again."

Read THE NATIONAL PROVISIONER for complete coverage of all major conventions in the meat industry.

Amino Acid Content of Sausage Found to Be High

Research studies at the American Meat Institute Foundation indicate that, in general, the amino acid content of sausage and cured and canned meat items is similar to that of pork, beef and lamb. A recent study, covering the 18 more important amino acids, was made on nine representative sausage items, 13 canned meat items and on boiled ham, smoked beef tongue and bacon. Exceptions were found in the case of head cheese and potted meat, which were found to be low in several of the essential amino acids.

Previously the AMIF had reported that the proteins of beef (regardless of

grade) and of pork and lamb are essentially similar in amino acid composition and that any of the three kinds of meat may be regarded as an excellent dietary source of these essential nutrients. Also, it was learned that little, if any, of the food value of these nutrients is lost during cooking of the meat.

Amendment 1 to DR 1

OPS late last week issued Amendment 1 to DR 1, Revised, to make it clear that all documents filed with OPS under the original Distribution Regulation are to be treated as if filed under the corresponding sections of DR 1, Revised. The amendment was effective March 27.

Activity Increasing In Toll Highway Field

Toll road construction and financing developments are being reported from an increasing number of states, a survey discloses, with indications that the trend will take on added impetus with the anticipated easing of steel supplies for such projects.

Current and prospective developments in the trend, as reported from various state capitals throughout the nation, include:

CONNECTICUT: A toll system, with toll stations so placed that local traffic could move free of charge, recommended by an engineering firm for financing proposed \$108,500,000 New England Thruway between the Connecticut cities of Greenwich and New Haven.

FLORIDA: Study of the state's highway system needs, including toll financing feasibility, expected to be completed in April or May by consulting engineering firm. Preliminary report on one phase of study indicated Florida highways will have a double load to carry 28 years from now.

GEORGIA: Newly-created State Turnpike Authority, authorized by the 1952 State Legislature, has started preliminary technical and legal steps for a toll superhighway between Calhoun, Ga., and Chattanooga, Tenn.

Besides passing the new toll road enabling act, the Georgia legislature this year also amended a 1951 law to broaden the authority of the Fernandino (Fla.) Port Authority to build a toll road into Georgia.

MASSACHUSETTS: Toll road enabling proposals currently pending in state legislature, including a measure backed by Governor Dever for an eight-lane toll highway from Boston to the Berkshires at an estimated cost approximating \$100,000,000.

MICHIGAN: Toll road enabling act passed recently by Michigan House of Representatives expected to die in the state Senate, where an identical measure was killed earlier in the session.

NEW JERSEY: Spurred by a traffic volume on the new 118-mile New Jersey Turnpike in excess of that expected by 1957, the State Turnpike Authority is considering plans for widening the present toll superhighway and speeding to completion connecting links with other arteries. Proposals to apply the toll financing system to other highway construction projects in New Jersey are currently pending in the state legislature.

NEW YORK: Initial sale of bonds by the New York State Thruway Authority expected shortly. The authority is empowered to issue \$500,000,000 in revenue bonds, backed by the full credit of the state, to finance completion of its New York City-Buffalo toll superhighway. Construction thus far has been financed by money advanced by the state which will be repaid by the authority from its bond funds.

OHIO: State Turnpike Commission hopes for an October start on construc-



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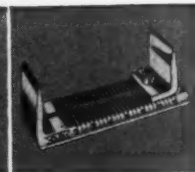
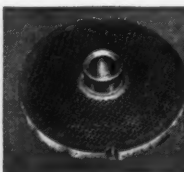
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tion of its projected toll superhighway, with 80 per cent completion scheduled by the end of 1953. Initial construction and financing will be for the 182-mile stretch of the projected Ohio toll superhighway from the Pennsylvania state line to Maumee, located just south of Toledo.

PENNSYLVANIA: With authority for several extensions of its present toll highway facilities, the State Turnpike Commission is expected to give priority to plans for a connecting link with the New Jersey Turnpike.

WEST VIRGINIA: Preparations for the issuance of some \$95,000,000 in revenue bonds to finance an 88-mile toll superhighway from Princeton to Charleston were expected to be resumed following indications that a steel allocation for the final quarter of the year would be granted for the project.

Ask More Flexibility on OPS Beef Regulation

Members of the beef industry and of the meat wholesalers, processors and peddlers industry advisory committees at a meeting with OPS representatives this week asked for more flexibility under the beef regulation. Price Director Ellis Arnall told the industry representatives that while he was "duly impressed" with the industry's problems, he was not impressed with the arguments for suspension of controls or decontrol of a commodity selling at its ceiling price.

He stated, however, that the industry is entitled to fair and reasonable mark-ups and that OPS is willing to work out with industry representatives something fair to all segments of the nation's economy.

Asks Optional Write-Offs For Production Equipment

A recommendation that the tax laws be amended to permit optional write-offs for capital invested in productive equipment was made this week to a Senate small business subcommittee by L. D. McDonald, executive vice president of The Warner & Swasey Co. He said that TD 4422, which requires machine tool write-offs to be spread over 20 to 25 years, is strangling modernization, perpetuating obsolescence and "consuming the industrial might of America."

Defer USDA Reorganization

A Senate committee on government operations has again postponed action on a bill to reorganize the Department of Agriculture. The matter is being referred to the Senate and House agriculture committees.

The bill would set up state and county advisory agriculture committees to replace the more numerous local, county and state agriculture committees now provided for by law. Changes are in line with recommendations of the Hoover Commission.

BRIEFS ON DEFENSE POLICIES AND ORDERS

INVENTORY CONTROLS: NPA has eased inventory restrictions on some 25 chemicals, a few iron and steel products and some miscellaneous items in an action reflecting improved material supplies. At that time eight additional chemicals were placed under inventory controls: alkyl phenol resins, acetylene, butadiene, pine oil, selenium compounds, toluene, zinc ammonium chloride.

ALUMINUM FOIL: NPA has set up a two-level limitation system for aluminum foil by amendment of Order M-67. Preferential treatment would be given in filling orders for essential uses when a converter's allotted supply of foil is not sufficient to meet all orders.

MENU PRICES: OPS directed restaurants and other eating and drinking establishments to maintain their prices at levels in effect during the week of February 3 to 9, 1952.

INSULATING BOARD: OPS has approved a 2.34 per cent industry-wide price adjustment factor for manufacturers of fiber insulating board subject to CPR 22.

GASOLINE: All use limitation on tetraethyl lead fluid in automotive gasoline has been removed.

LEAD AND ZINC: President Truman signed into law bills suspending the import duties on these metals until March 31, 1953, or until the end of the present emergency, whichever is earlier. He must reimpose these duties if the price of lead and zinc falls to less than 18c a lb.

Dry Milk Institute Schedules 1952 Convention

The twenty-seventh annual meeting of the American Dry Milk Institute will be held at the Edgewater Beach hotel, Chicago, April 17 and 18. Theme of the meeting is: "The Industry's New Responsibility — Meeting Sales Demands." Government representatives will also appear on the program. A premiere of a colored slidefilm prepared by the Institute and the American Dairy Association will be a highlight of the meeting. There will be a supermarket type of exhibit of foods made with nonfat dry milk solids, including meat products, cheese, baby foods, etc.

Foot-Mouth Hearings Start

The House agriculture committee opened hearings Wednesday on the current status of the foot-and-mouth disease program. Robert Montgomery, NBC newscaster who questioned the validity of the fight in Mexico against the disease on a recent broadcast, has been asked to appear before the committee and explain his statements which denied the existence of the disease in Mexico.

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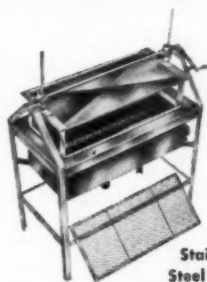


This efficient low cost roller sealer, specially designed for link sausage and sliced goods, will cut packaging costs and give neater, tighter, more saleable packages at low cost! You simply place heat-seal film over assembly form (use square sheet printed for diagonal wrapping) arrange the product, pull wrap tight over backboard, and push the package under the heated sealing roll to complete the job. Assembly form holds product firmly and assures a tight package with 5-sided visibility. Sealing roll is thermostatically controlled and adjustable. Most major parts stainless or rust-proof. Sealer costs \$53.75 (\$5 extra for Teflon-coated roll for sealing Pliofilm, acetate, etc.) plus \$3.25 for 1-lb. frank package assembly form; 1/2-lb. frank form \$2.75; 1-lb. pork links form \$4.50; sliced sausage form \$3. This sealer also available for scale mounting to permit scaling and packaging at one spot without extra handling. Write for details!

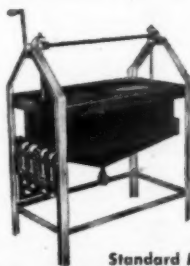
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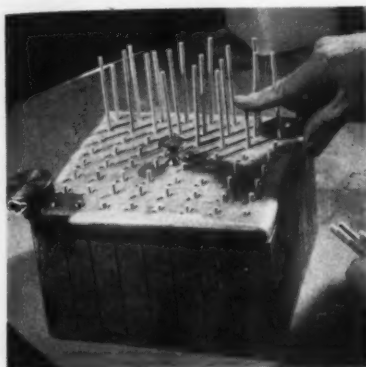
PLANT OPERATIONS

IDEAS FOR OPERATING MEN

Process 640 Mock Chicken Legs an Hour With New Machine

Twenty five meat and fish drumsticks, mock chicken legs and similar meat specialties can now be turned out at ten times the manual rate, and with greater accuracy, with a machine invented and patented by a Milwaukee retail butcher, Joseph A. Grimm.

The device below, which looks like a huge pin cushion, is really a metal



mold into which nine pounds of meat is packed. The lid is screwed down tightly and 64 wooden skewers pushed through the holes in the lid into the meat.

Cutting is performed by seven oscillating blades mounted in a metal frame and attached at one end to an electric motor. The blades fit into vertical slots in the mold and cut down through the meat with slight hand pressure. (See second photograph.) After the first cut, the mold is turned at right angles and a second cut made. In this way 640 mock chicken legs an hour can be fabricated. About seven legs equal one pound.

In the Grimm store, the mock chicken legs or drumsticks are placed on pulp baseboard trays and eased into colorful

cellophane bags ready for self-service merchandising.

The key to making good chicken legs is firmness. The meat is left in the cooler until ready for use. It is cut into slices and packed firmly in the mold. Thus, the specially-tooled knife blades cut cleanly with no waste and the resulting product is firm and uniform in size. Added firmness is given the meat by the knurled hand screw knobs on top of the lid which provide considerable compression.

The machine also can be put to use turning out beef birds, veal birds, lamb birds, sausage sticks, and other delicacies using trimmings which the processor has on hand and might otherwise waste.

Pigs in a blanket, for example are made with flank steaks cut in halves, side cuts of round steak or heel of round cut about 1/2 in. thick. Layers of bacon or fresh pork side are placed between each layer of beef. Each layer is pressed down tightly and into the corners.

When the form is filled, the cover is positioned and compressed. Four and a half inch skewers are inserted into each hole and forced down with a plunging hand tool until they reach bottom. All-purpose seasoning can be used between each layer of meat.

New Lightweight Metal Flooring Provides Sure Footing for Workers

Safe footing for butcher workers is of prime importance in meat plants, where floors are generally wet and frequently greasy. Slippery footing unquestionably contributes indirectly to the major cause of packinghouse accidents, namely, knife cuts, and is a direct cause of the number three accident culprit, slips and falls.

When a butcher is not sure of his footing, his productivity falls off. Further, if he skids about, he is certain to perform a poor job occasionally.

Wooden racks and salt have, in the past, been the flooring standbys for boning and conversion employees. The racks offered a place for bacteria to germinate. They deteriorated rapidly, became wobbly with age and posed a cleaning problem. Salt proved a messy item that seldom assured the desired degree of good footing. It usually melted away in a short time.

While steel safety flooring has generally been incorporated in modern cut floor platforms, specific stations, such as retrimming, still frequently employ salt and wooden racks as standard equipment.

A newly introduced non-skid flooring of lightweight steel construction now

offers a practical solution to the flooring problem. Known as Grip-Strut, the flooring is non-skid in all directions. The light metal can be easily placed at any boning, trimming or conversion station and can also be incorporated in the platforms of fixed units such as kill and cut floor layouts.

Among the first plants to use the new floor material was B. Schwartz & Co., Chicago, one of the nation's largest beef boners. Footing is of special importance to butchers in this plant for they work on an incentive rate. The plant first experimented with rubber



matting, but, according to management, found the mats required replacement once a year on the average.

The new metal floor has proved satisfactory. Salt sprinkling has been virtually eliminated. The flooring, approved by MID, is highly sanitary and permits ready nightly cleaning.

Bits of meat and fat that drop from the tables fall through openings in the flooring. The floor has prong type surface sections that act as a cutting edge for meats that might not fall through and lodge under foot.

Equipment credits: Grip-Strut flooring, The Globe Co., Chicago.

QM Calls Meeting on Fat Content of Boneless Beef

The Quartermaster Market Center System has called a two-day meeting starting at 9:30 a.m. in Room 705, U. S. Customs Building, 610 S. Canal st., Chicago, Wednesday, April 9. The major subject to be discussed will be the change in fat content in hamburger for the Army, from 30 per cent to 25 per cent.

Child Labor Regulation

Proposed changes to the Fair Labor Standards Act would require employers employing persons under 19 years of age to keep certain records with respect to such minors. Interested persons have until April 19 to present any data or arguments to the Secretary of Labor.

to market
...to market
safely!



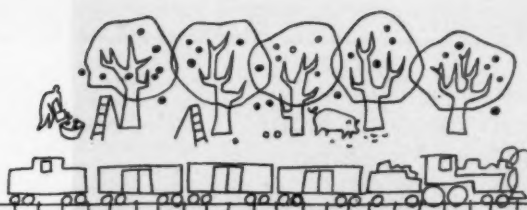
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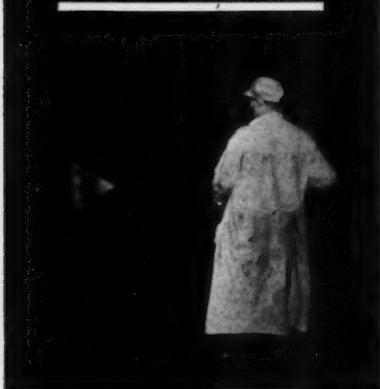
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NOW one man cleans this smokehouse faster than four men with scrapers... and does a better job.

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MATERIALS • METHODS • SERVICE

Home Pack Hog Kill

(Continued from page 13)

and final inspection station which is 12 ft. long and 2 ft., 6 in. high. The heads are removed for the head workup section which extends perpendicular to the rail into the dressing area for 23 ft.

At this point the hogs move onto a common wash rail which, during beef dressing, is used for washing and shrouding. The final operations such as neck washing with a power neck washer, ham facing, leaf fat pulling and leaf fat scraping, are performed here.

The conveyor then pushes the carcasses onto an automatic hot weight scale. The finger of the conveyor pushes the carcass onto a glide-down portion of the rail on which the carcass rolls to a stop on the scale bar ahead of the finger conveyor. When it comes to rest, its weight is recorded automatically and it is then picked up again by the finger of the main dressing conveyor. Stamped with the MID legend, the hogs are conveyed out to the hog bay area.

One corner of the dressing floor houses a trolley cleaning station. Equipped with an electric hoist, the unit has a boiling water and caustic tank, a rinse tank and a hot paraffin and wax and oil dip. By means of a separate idle rail the washed trolleys are moved to the trolley storage rail at the gambrel station.

As was stated before, inedible material is hand trucked to a hasher washer room where it is dumped into a mechanical pan hoist and dumped onto the feedoff table from where it is guided into the hasher-washer. The drained hashed material discharges into a truck and is moved to the charging dome of the inedible melters located on the other side of the same room. The washer has its own settling pan located directly underneath from which the skimmings are funneled to the skimming melter.

The capacity of the new kill floor is 300 head per hour on hogs and 25 on beef.

In describing some of the economies achieved with the new dressing floor, Robert S. Scott, vice president and general manager, said it has enabled the packer to better utilize products which formerly were tanked. Specifically, its casing and rendering operations will augment the yield and at the same time the plant is able to handle a more economic volume, employing plant capacity to its maximum.

The overall size of the new dressing floor is 65 ft., 11 in. x 152 ft.

The changeover to the new dressing floor was made with a minimum loss of time. By extending the Labor Day weekend to include several days from each week, the plant was able to continue its operations without losing overall production in any one week. By increasing the work day during this normally slow period, it kept its crew intact and its supply lines full.

The dressing floor and casing equipment was designed and furnished by the Allbright-Neil Co., Chicago.

FLASHES ON SUPPLIERS

BEATRICE FOODS COMPANY: The board of directors of this Chicago firm has elected William G. Karnes president to succeed Clinton H. Haskell, who died March 21. Karnes joined the company's legal department in 1936. In 1943 he became vice president and assistant to the president and has served as executive vice president since 1948.

DEWEY AND ALMY CHEMICAL COMPANY: Election of T. T. Miller as vice president, marketing, and George W. Blackwood, vice president, general sales manager, has been announced by Hugh S. Ferguson, executive vice president of this Cambridge, Mass., firm. Miller has been vice president, sales, for several years and Blackwood managed the company's rubber specialties division before being named general sales manager two years ago.

NASHUA CORPORATION: Stockholders voted recently to shorten the name of the Nashua Gummed and Coated Paper Co. to the Nashua Corporation. Since the products, facilities and services of the company had outgrown the value of a descriptive title, the shorter, more universal name was adopted.

BEMIS BRO. BAG COMPANY: This St. Louis concern has established a new Research and Development department to coordinate and extend its present activities in package design and engineering. H. V. Kindseth, newly appointed Supervisor of research and development, will direct the department which is located in Minneapolis. It was emphasized that the new department will be completely independent of Packaging Service, a Bemis' department which for several years has devoted itself to improving packing techniques and machinery.

WHEELCO INSTRUMENTS COMPANY: The principal assets of this Chicago firm are to be purchased by Barber-Colman Co., Rockford, Ill., according to Wheelco. The Wheelco products consist of indicating, recording and controlling industrial instruments and combustion safeguards. The firm will continue operations in Chicago until manufacturing facilities can be gradually transferred to Rockford. No changes are contemplated in Wheelco's national sales and service organization.

LINK-BELT COMPANY: Robert C. Becherer, with Link-Belt since 1923, has been elected president, succeeding George P. Torrence, retired. Becherer was elected vice president in 1951 and later in the year was appointed executive vice president. He also was elected to the company's board of directors along with William J. Kelly, head of Machinery & Allied Products Institute.

ANGELICA UNIFORM COMPANY: The Los Angeles branch offices and factory of this St. Louis firm have been moved to new and larger quarters at 110 W. 11th st., Los Angeles.

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GET IT! USE IT!

Contest opens
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Closes
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Cash on the line
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Last year's VISKING promotion was a bang-up success. Sales jumped everywhere a display was put in, from 25% to 2500%!
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THE VISKING CORPORATION
CHICAGO 38, ILLINOIS



Writes Philip Provo . . .

**"Meat cutting performance UP -
Upkeep cost DOWN"**

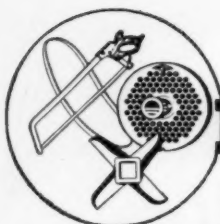
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Five Per Cent Rise in Meat Output From Larger Kills of Bovines, Swine

THE decline in meat production, which continued for three consecutive weeks, was brought to a halt in the period ended March 29. Estimated output of 325,000,000 lbs. showed a 5 per cent increase from the week before, ac-

under federal inspection for the first quarter of the year was more than 9 per cent above that of last year over the corresponding period of time, and was the highest for any corresponding March week in the books. Veal was the

but 16,000 less than a year ago. Veal output, then, amounted to 9,300,000 lbs. compared with 9,100,000 lbs. the preceding week and 10,600,000 lbs. a year earlier.

Liquidation of hogs totaled 1,373,000 animals, or 30,000 head more than during the previous week, and was 18 per cent above the 1,167,000 last year over the same period of time. Pork production moved up to 183,700,000 lbs. for a small increase over the preceding week's 181,200,000 lbs. Last year pork output for the last March week was 151,700,000 lbs. Processors turned out 48,100,000 lbs. of lard during the week, which compared with 47,700,000 lbs. the week before and 39,400,000 lbs. last year.

Sheep and lamb slaughter, with quarantines in effect over some of the larger producing areas, was down to 219,000 head from 227,000 the previous week, but decidedly above last year's 148,000 kill. These numbers of sheep and bovines produced 11,000,000, 11,400,000 and 7,400,000 lbs. of meat for the periods under study.

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended March 29, 1952, with comparisons

Week Ended	Beef		Veal		Pork (excl. lard)		Lamb and Mutton		Total Meat Prod.
	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	
Mar. 29, 1952.....	229	121.0	98	9.5	1,373	183.7	219	11.0	325.0
Mar. 22, 1952.....	195	107.8	96	9.1	1,343	181.2	227	11.4	300.5
Mar. 31, 1951.....	213	119.3	114	10.6	1,167	151.7	148	7.4	289.0

AVERAGE WEIGHT (LBS.)

Week Ended	Cattle		Calves		Hogs		Sheep and Lambs		LARD PROD.	
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	Per 100 lbs.	Total mil. lbs.
Mar. 29, 1952...	1,005	550	170	95	239	134	105	50	14.6	48.1
Mar. 22, 1952...	1,010	553	170	95	240	135	105	50	14.8	47.7
Mar. 31, 1951...	1,011	560	161	93	233	130	107	50	14.5	39.4

ording to figures released by the U. S. Department of Agriculture. The previous week's output amounted to 310,000,000 lbs., and last year for the final March week, it was 289,000,000 lbs., or 12 per cent lower than this year.

Slaughter of all meat animal classes was higher than for the previous week, save sheep and lambs. Calf slaughter was below that of a year ago. The department added that meat production

only commodity to lag behind 1951.

Cattle slaughter of 220,000 animals showed a 25,000 increase over the week earlier, and 7,000 head more than a year ago. As beef, the week's cattle kill accounted for 121,000,000 lbs., against 107,800,000 lbs. the week before and was compared with 119,300,000 lbs. last year.

The slaughter of 98,000 calves was a 2,000 increase over the previous week

CHICAGO PROVISION STOCKS

A report on Chicago provision stocks at the close of March, showed lard inventories of 43,155,100 lbs., or almost 14,000,000 lbs. more than a month earlier. On February 29, lard inventories in Chicago were 29,338,043 lbs., and at the close of March, last year, lard inventories amounted to 31,038,568 lbs. Meat stocks also showed gains, as indicated by the accompanying table. Total, all meats was 78,100,619 lbs. against 76,767,523 lbs. a month earlier, and 70,364,211 lbs. on the last day of March, last year. S.P. bellies accounted for the biggest item in meats. A total of 24,556,808 lbs. was reported compared with 23,425,505 lbs. at the close of February, and 23,514,405 lbs. a year ago. Ham stocks were also large for the three dates compared. Skinned hams were 18,335,853, 23,409,267 and 18,049,388 lbs., respectively.

A comparative run-down of all Chicago provision stocks is shown on the table below for the three dates under study.

	Mar. 31, '52, lbs.	Feb. 29, '52, lbs.	Mar. 31, '51, lbs.
All brld. pk. (brls.)	2,557	2,486	1,411
P.S. lard (a)	35,564,963	24,689,323	22,420,714
P.S. lard (b)	1,101,841	1,088,167	1,306,359
Dry rend. lard (a)	2,125,390	697,425	647,000
Dry rend. lard (b)	5,464,877	3,951,295	4,297,854
Other lard	43,155,100	29,338,043	31,038,568
TOTAL LARD	84,247,173	59,765,253	59,672,435
D.S. Cl. bellies (cont.)	220,500	262,500	394,600
D.S. Cl. bellies (other)	6,237,581	5,273,556	7,372,436
TOTAL D.S. CL. BELLIES	6,458,081	5,536,056	7,767,036
D.S. rib bellies	1,101,841	1,088,167	1,306,359
D.S. fat backs	529,146	721,000	1,229,875
S.P. regular hams	18,335,853	23,409,267	18,049,388
S.P. skinned hams	24,556,808	23,425,505	23,514,405
S.P. picnic, S.P. Boston shoulders	12,303,661	8,206,843	7,645,691
Other cuts meats	14,815,229	14,851,685	10,851,466
TOTAL ALL MEATS	78,100,619	76,767,523	70,364,211

(a) Made since Oct. 1, 1951. (b) Made previous to Oct. 1, 1951.

The above figures cover all meat in storage in Chicago, including holdings owned by the Government.

IRREGULARITIES IN MEATS CUT INTO HOG VALUES

(Chicago costs and credits, first three days of week.)

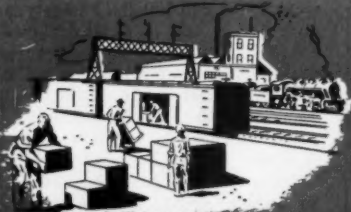
Irregularities in the dressed meat trade brought about some sharp reversals in hog cutting margins during the week. All weight classes lost ground gained the week before. Light hogs remained in the plus column, while the two heavier classes returned minus values.

This test is computed for illustrative purposes only. Each packer should figure his own test using actual costs, credits, yields and realizations. The values reported here are based on the available Chicago market figures for the first three days of the week.

	—190-220 lbs.—				—220-240 lbs.—				—240-270 lbs.—			
	Pct. live wt.	Price per lb.	Value per cwt. alive	Value per cwt. dressed	Pct. live wt.	Price per lb.	Value per cwt. alive	Value per cwt. dressed	Pct. live wt.	Price per lb.	Value per cwt. alive	Value per cwt. dressed
Skinned hams	12.6	42.7	\$ 5.38	\$ 7.63	12.6	41.0	\$ 5.17	\$ 7.36	12.9	40.3	\$ 5.20	\$ 7.29
Picnics	5.6	25.0	1.40	2.03	5.5	24.2	1.33	1.86	5.3	24.2	1.28	1.79
Boston butts	4.2	34.0	1.43	2.07	4.1	33.8	1.39	1.96	4.1	33.3	1.37	1.90
Loins (blade in)	10.1	37.3	3.77	5.40	9.8	36.8	3.61	5.17	9.6	37.8	3.67	5.07
Lean cuts			\$11.98	\$17.13			\$11.50	\$16.35			\$11.52	\$16.06
Bellies, S. P.	11.0	26.0	2.86	4.13	9.5	23.0	2.19	3.16	3.9	18.0	.70	.99
Bellies, D. S.					2.1	17.0	.36	.37	8.6	17.0	1.45	2.04
Fat backs					3.2	7.7	.25	.35	4.6	8.5	.40	.54
Plates and jowls	2.9	7.5	.22	.32	3.0	7.5	.24	.23	3.4	7.5	.27	.36
Raw leaf	2.3	9.4	.22	.30	2.2	9.4	.21	.30	2.2	9.4	.21	.30
P.S. lard, rend. wt.13.9	10.3		1.43	2.05	12.3	10.3	1.31	1.83	10.4	10.3	1.07	1.49
Fat cuts & lard			\$ 4.73	\$ 6.80			\$ 4.56	\$ 6.24			\$ 4.10	\$ 5.72
Spareribs	1.6	36.0	.58	.83	1.6	30.3	.48	.70	1.6	25.0	.40	.56
Regular trimmings	3.3	14.2	.47	.67	3.1	14.2	.44	.60	2.9	14.2	.42	.58
Feet, tails, etc.	2.0	9.3	.20	.27	2.0	9.3	.20	.27	2.0	9.3	.18	.26
Offal & misc.70	1.15			.70	1.14			.70	1.13
TOTAL YIELD & VALUE	60.5		\$18.66	\$26.85	71.0		\$17.88	\$25.30	71.5		\$17.32	\$24.30
Cost of hogs			Per cwt. alive				Per cwt. alive				Per cwt. alive	
Condemnation loss			Per cwt. dressed				Per cwt. dressed				Per cwt. dressed	
Handling and overhead			Per cwt. yield				Per cwt. yield				Per cwt. yield	
TOTAL COST PER CWT.			\$18.21	\$26.20			\$18.03	\$25.53			\$17.72	\$24.79
TOTAL VALUE			18.66	26.85			17.88	25.30			17.32	24.30
Cutting margin			+.45	+.65			-.15	-.23			-.40	-.49
Margin last week			+ 1.11	+ 1.64			+ .50	+ .68			+ .15	+ .20



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CONDUGATED AND SOLID FIBRE BOXES
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KRAFT BAGS AND SACKS
KRAFT PAPER AND SPECIALTIES

Pork, the Leading Item in Meats and Meat Foods Prepared in 1951

PORK lead all meats in quantity placed in cure during 1951, according to figures released by the U.S. Department of Agriculture. A total of 3,618,354,000 lbs. of the commodity was placed in cure, while smoked and dried

In canned products, the under 3-lb. packages stood out in popularity in contrast to the heavier weight packages of 3 lbs. and over. The year's total of the former amounted to 1,386,281,000 lbs. against 456,348,000 lbs. of

MEATS AND MEAT FOOD PRODUCTS PREPARED AND PROCESSED UNDER FEDERAL INSPECTION—CALENDAR YEAR 1951

PRODUCT		CANNED PRODUCTS	
Placed in cure—		(For civilian use and Dept. of Defense, Jan. 1-July 28. For "civilian use only," July 29-Dec. 29)	
Beef	1,000 lbs.	(3 lbs. or over)	(Under 3 lbs.)
Pork	105,832	1,000 lbs.	1,000 lbs.
Other	3,618,354	Luncheon meat	217,051 123,342
Smoked and/or dried—	2,380	Canned hams	168,681 14,553
Beef	59,951	Corned beef hash	6,708 79,276
Pork	2,401,934	Chili con carne	14,352 90,474
Cooked meat—		Viennas	1,757 49,806
Beef	57,405	Franks, wieners in brine	267 30,635
Pork	445,682	Deviled hams	122 8,270
Other	2,360	Other potted or deviled meat food products	129 35,622
Sausage—		Tamales	1,277 25,459
Fresh finished	214,627	Sliced dried beef	341 4,314
To be dried or semi-dried	114,188	Liver product	13,200 2,388
Franks, wieners	495,223	Meat stew (all product)	550 76,265
Other, smoked or cooked	552,609	Spaghetti meat products	1,634 69,966
Leaf, head cheese, chili, jellied products	193,454	Tongue (other than pickled)	2,542 3,341
Steaks, chops, roasts	934,367	Vinegar pickled products	12,380 20,729
Bouillon cubes, extract	4,988	Bulk sausage	89 27,630
Sliced bacon	773,435	Hamburger, std. or crnd. beef, meat & gravy	5,859 43,909
Sliced, other	29,443	Soups	13,200 430,331
Hamburger	128,953	Sausage in oil	2,494 3,864
Miscellaneous meat product	42,693	Tripe	28 7,184
Lard, rendered	2,111,779	Brains	27 4,062
Lard, refined	1,606,460	Bacon	827 12,781
Oleo stock	87,223	All other with meat and/or meat by-products—	
Edible tallow	64,785	20% or more	4,075 102,188
Rendered pork fat—		Less than 20%	1,952 119,493
Refined	104,664	Total ¹	456,348 1,386,281
Compound containing animal fat	263,527		
Oleomargarine containing animal fat	20,358		
Canned product (For civilian use and Dept. of Defense, July 29-Dec. 29)	724,704		
Total ¹	15,216,051		

¹This figure represents "inspection pounds" as some of the products may have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment, such as curing first, then canning.

pork made up another sizeable figure of 2,401,934,000 lbs. Rendered lard, of meats and meat foods prepared and processed under federal inspection during the year, amounted to 2,111,779,000 lbs., and refined lard, 1,606,460,000 lbs.

Steaks, chops and roasts processed and prepared were 934,367,000 lbs. Sliced bacon processing and preparation totaled 773,435,000 lbs. In the sausage department, franks and wieners prepared under federal inspection amounted to 495,223,000 lbs.

the latter. Luncheon meat and canned ham in the 3-lb. and over sizes were 217,051,000, and 168,681,000 lbs., respectively. Luncheon meats in cans under 3 lbs. totaled 123,342,000 lbs., and similar-sized canned hams only 14,553,000 lbs.

Items such as potted or deviled meat, soups, chili con carne, spaghetti meat products and other meat and/or meat by-products output were decidedly the most popular in the under 3-lb. size containers.

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MEAT and SUPPLIES PRICES

CHICAGO

WHOLESALE FRESH MEATS

CARCASS BEEF

Native steers	April 2, 1952
Prime, 600/800	56%
Choice, 500/700	53% @ 54
Choice, 700/900	53 1/2
Good, 700/800	48 1/4
Commercial cows	41 @ 41 1/2
Can. & cut.	40
Bulls	44 1/2 @ 45

STEER BEEF CUTS†

(*Ceiling base prices, f.o.b. Chicago)

Prime:	
Hindquarter	64.0 @ 64.9
Forequarter	50.0 @ 51.9
Round	60.0 @ 61.0
Trimmed full loin	90.5 @ 93
Flank	16.0 @ 20.0
Cross cut chuck	50.4
Regular chuck	55.0 @ 57.0
Fore Shank	32.0
Brisket	43.0
Rib	75.0 @ 77.0
Short plate	22.0 @ 24.0
Back	59.0 @ 60.3
Triangle	47.1
Arm chuck	51.8

Choice:	
Hindquarter	62.0 @ 64.9
Forequarter	50.0 @ 51.9
Round	60.0 @ 61.0
Trimmed full loin	81.0 @ 82.5
Flank	16.0 @ 18.0
Cross cut chuck	50.4
Regular chuck	55.0 @ 57.0
Fore Shank	32.0
Brisket	43.0
Rib	60.0 @ 65.0
Short plate	20.0 @ 22.0
Back	59.0 @ 60.3
Triangle	47.1
Arm chuck	51.8

(*Ceiling base prices, f.o.b. Chicago)

BEEF PRODUCTS†

Tongues, No. 1	37.5*
Brains	8 @ 9 1/2
Hearts	27 1/2
Livers, selected	61.60
Livers, regular	56 1/2
Tripe, scalded	10 1/2
Tripe, cooked	15
Lips, scalded	15 1/2 @ 16
Lips, unsalted	11 @ 12
Lungs	10.80*
Melts	10.80*
Udders	6 1/2

*Ceiling base prices, loose, f.o.b. Chicago.

BEEF HAM SETS†

Knuckles	66.10*
Insides	66.10*
Outsides	64.10*

*Ceiling base prices, f.o.b. Chicago.

FANCY MEATS

(l.c.l. prices)	
Beef tongues, corned	44 @ 47
Veal breads, under 6 oz.	1.02
6 to 12 oz.	1.02
12 oz. up	1.02
Calf tongues	35
Lamb fries	73.50 @ 75.90
Ox tails, under 1/4 lb.	27.70
Over 1/4 lb.	27.70

*Ceiling base prices, f.o.b. Chicago.

WHOLESALE SMOKED MEATS

(l.c.l. prices)	
Hams, skinned, 14/16 lbs., wrapped	50 @ 52
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	53 @ 55
Hams, skinned, 16/18 lbs., wrapped	40 @ 51
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	52 @ 53
Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped	38 @ 41
Bacon, fancy square cut, seedless, 12/14 lbs., wrapped	34 @ 38
Bacon, No. 1 sliced, 1-lb. open-faced layers	41 @ 44

VEAL—SKIN OFF†

Carcass	
(l.c.l. prices)	
Prime, 80/150	58 @ 59 1/4
Choice, 50/80	56 @ 59 1/4
Choice, 80/150	56 @ 59 1/4
Good, 50/80	48 @ 54
Good, 80/150	54 @ 57 1/4
Commercial, all weights	40 @ 49

†For permissible additions to ceilings see CFR 101.

CARCASS LAMBS

(l.c.l. prices)	
Prime, 30/50	54.00 @ 57.00
Choice, 30/50	54.00 @ 57.00
Good, all weights	48.00 @ 55.00

CARCASS MUTTON

(l.c.l. prices)	
Choice, 70/down	32 @ 35
Good, 70/down	30 @ 32
Utility, 70/down	27 @ 29

FRESH PORK AND PORK PRODUCTS

(l.c.l. prices)	
Hams, skinned, 10/16 lbs.	43 @ 40 1/2
Pork loins, regular	39 @ 40
12/down, 100's	39 @ 40
Pork loins, boneless, 100's	60 @ 61
Shoulders, skinned, bone-in, under 16 lbs., 100's	20
Picnics, 4/8 lbs., loose	25 @ 25 1/2
Picnics, 6/8 lbs., loose	24 @ 24 1/2
Boston butts, 4/8 lbs., 100's	36 @ 36 1/2
Tenderloins, fresh, 10's	82 @ 83
Neck bones, bbls.	10 1/2 @ 11
Livers, bbls.	17
Brains, 10's	13 @ 14
Ears, 30's	8 1/2 @ 8 1/2
Snouts, lean-in, 100's	8 @ 8 1/2
Feet, front, 30's	7 @ 8

SAUSAGE MATERIALS—FRESH

Pork trim., reg. 40% bbls.	14 1/2
Pork trim., guar. 50% lean, bbls.	15 @ 15 1/2
Pork trim., spec. 80% lean, bbls.	38 @ 39
Pork trim., ex. 95% lean, bbls.	46 @ 48
Pork cheek meat, trmd., bbls.	39 1/2
Bull meat, bon'ls, bbls.	37
Bon'ls cow meat, C.C., bbls.	54
Beef trimmings, bbls.	41
Boneless chunks, bbls.	53 1/2
Beef head meat, bbls.	35 @ 38
Beef cheek meat, trmd., bbls.	35 @ 38
Shank meat, bbls.	39.80*
Veal trimmings, bon'ls, bbls.	45

*Ceiling price.

SAUSAGE CASINGS

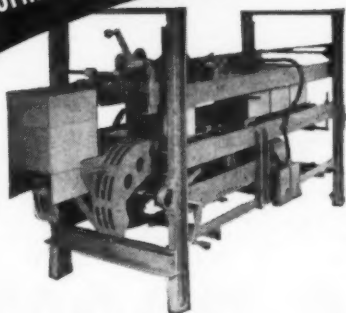
(f.o.b. Chicago)
(l.c.l. prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 1 1/4 to 1 1/2 in.	80 @ 85
Domestic rounds, over 1 1/2 in., 140 pack	1.05 @ 1.10
Export rounds, wide, over 1 1/2 in.	1.45 @ 1.60
Export rounds, medium, 1 1/4 @ 1 1/2	1.00 @ 1.10
Export rounds, narrow, 1 1/4 in. under	1.10 @ 1.15
No. 1 weasands, 24 in. up	12 @ 14
No. 1 weasands, 22 in. up	7 @ 8
No. 2 weasands, middles, sewing, 1 1/4 @ 2 in.	1.20 @ 1.45
Middles, select, wide, 2 @ 2 1/4 in.	1.50 @ 1.65
Middles, select, extra, 2 1/4 @ 2 1/2 in.	1.70 @ 1.85
Middles, select, extra, 2 1/2 in. & up	2.50 @ 2.60
Beef bungs, export, No. 1	22 @ 25
Beef bungs, domestic, dried or salted bladders, per piece:	20 @ 23
12-15 in. wide, flat	16 @ 20
10-12 in. wide, flat	11 @ 12
8-10 in. wide, flat	8 @ 11
Pork casings:	
Extra narrow, 29 mm. & dn.	4.00 @ 4.50
Narrow, mediums, 29 @ 32 mm.	4.00 @ 4.10
Medium, 32 @ 35 mm.	2.70 @ 2.85
Spec. med., 35 @ 38 mm.	2.10 @ 2.25
Export bungs, 34 in. cut	25 @ 27
Large prime bungs, 34 in. cut	18 @ 19
Medium prime bungs, 34 in. cut	12 @ 15
Small prime bungs, 7 1/4 in. cut	7 1/2 @ 8
Middles, per set, cap. off.	50 @ 55

DRY SAUSAGE

(l.c.l. prices)	
Cervelat, ch. hog bungs	97
Thuringer	59 @ 62.4
Farmer	82 @ 84
Holsteiner	81 @ 84.5
B. C. Salami	80 @ 82.5
Genoa style salami, ch.	91 @ 94
Pepperoni	81 @ 85
Italian style hams	75 @ 78

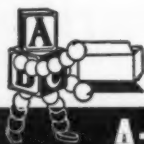
A shorter, narrower,
simpler, and better
performing case sealer



This sealer
being used at
Oscar Mayer Plant,
Madison, Wis.

THE NEW A-B-C Junior CASE SEALER

The A-B-C Junior Case Sealer automatically seals corrugated shipping containers in only a fraction of the floor space ordinarily required. Operation is fast—trouble free—economical. A completely new flight chain construction virtually eliminates carton jamming . . . Three semi-automatic models are available to fit most case sizes. Write today for details and floor plans.



A-B-C PACKAGING MACHINE CORP.
QUINCY, ILLINOIS

JUNK YOUR OLD PLATES

REPLACE WITH
SENSATIONALLY
NEW & DIFFERENT
ENTERPRISE
Perma-Steel
CHOPPER PLATES



ENTERPRISE PERMA-STEEL PLATES ARE TIME-TESTED AND WITH PROPER CARE ARE GUARANTEED TO OUT-LAST AND OUT-PERFORM ANY PLATES OF THEIR KIND ON THE MARKET TODAY—UNCONDITIONALLY!

At long last! After hundreds of experiments with various alloys on all kinds of meats—under every imaginable condition. The Enterprise Mfg. Co. of Pa. have produced a plate that is the absolute maximum in permanent cutting efficiency and economy. Though the original cost is higher, PERMA-STEEL PLATES will save many times their original cost over a period of time in trouble-free performance and long wear. Use with Enterprise or any other standard knife. Try them!

FREE! Call your dealer or write for the new Enterprise PERMA-STEEL Knife and Plate catalog and price list today!



The ENTERPRISE MFG. CO. OF PA.
3RD & DAUPHIN STS., PHILA. 32, PENNA.

- GUARANTEE**
- Cut any meat product (even frozen meat)
 - Stay sharp longer
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 - Clean uniform cut
 - Insure better, faster production
 - Will not heat meat
 - Will not discolor meat
 - Reduce knife and plate cost
 - Save maintenance cost
 - Last longer
 - All standard sizes available
 - Superior to any on the market

This is an unconditional, money back guarantee that the Enterprise PERMA-STEEL PLATE WILL DO EVERYTHING WE CLAIM IT WILL.

For the Better
PROTECTION
of your Product

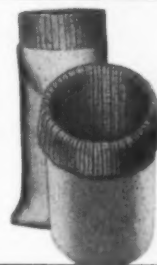


CHASE POLYTEX POLYETHYLENE BAGS

A fine protective packaging material for your poultry or meats. They are odorless, moisture-proof, bacteria and mold resistant . . . non-toxic and airtight! Available in small bags or liners—plain or printed, 1 to 4 colors. Write us today.

CHASE CRINKLED or CRINKLED AND PLEATED LINERS

For bags, barrels, boxes and drums. Provide added protection against sifting, evaporation and outside contamination. Waxed or unwaxed. Elastic and strong! Write for samples.



CHASE BARREL COVERS

Chase Coverlin or heavyweight Duplex. Combination burlap and crinkled kraft or laminated crinkled kraft. Pure vegetable adhesives used in both types. Choice of printed or plain. Send for samples.



CHASE BAG CO.

GENERAL SALES OFFICE, 309 WEST JACKSON BLVD., CHICAGO 6, ILL.



SAVED:

\$54,000⁰⁰

by a Hoerner Packaging Engineer!*

Here's Proof:

Reduction of shipping losses and damage, more efficient packaging operations, and in the end, savings of money, is the work of Hoerner Packaging Engineers. Their record is proof that this can be accomplished, and their record might mean such savings as these to your company.

By adopting a suggestion from a Hoerner Packaging Engineer, the Johnson Motor Company, manufacturer of the famous Seahorse Outboard Motors, saved more than fifty-four thousand dollars in the packaging of only two items.

A letter addressed to any of the plants listed below will bring a Hoerner Packaging Engineer to your factory to study your packaging operations. His recommendations may increase your profits.

**Mr. R. E. Bowles*

PLANTS AND ★ SALES OFFICES LOCATED ALONG THE BACKBONE OF AMERICA...



600 MORGAN ST. • KEOKUK, IOWA

Sales Offices: 209 So. LaSalle St., Chicago 4, Illinois • 50 E. 42nd St., New York 17, N. Y.

- **ABC Corrugated Box Company**
Minneapolis, Minnesota
- **Des Moines Container Company**
Des Moines, Iowa
- **Ottumwa Shipping Containers**
Ottumwa, Iowa
- **Iowa Fiber Box Company**
Keokuk, Iowa
- **South West Box Company**
Sand Springs, Oklahoma
- **Arkansas Box Company**
Ft. Smith, Arkansas
- **Southwest Corrugated Box Company**
Ft. Worth, Texas

DOMESTIC SAUSAGE

(L.e.l. prices)

Pork sausage, hog casings	.43	@47
Pork sausage, sheep cas.	.51	@53
Frankfurters, sheep cas.	.55	@60%
Frankfurters, skinless	.50	@52%
Bologna	.44	@46
Bologna, artificial cas.	.45	@45%
Smoked liver, hog bungs	.44	@45%
New Eng. lunch. spec.	.73	@76%
Mixed lunch. spec. ch.	.54	@58%
Tongue and blood	.46	@49
Blood sausage	.41	@49
Polish sausage, fresh	.50	@55
Polish sausage, smoked	.54	

SPICES

(Basis Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime	33	38
Resifted	36	41
Chili Powder	42	44
Chili Pepper	44	
Cloves, Zanzibar	1.02	1.08
Ginger, Jam, unbl.	61	66
Ginger, African	29	35
Cochin		
Mace, fancy, Banda		
East Indies	1.35	
West Indies	1.27	
Mustard, flour, fcy.	35	
No. 1	30	
West India Nutmeg	54	
Paprika, Spanish	41	
Pepper, Cayenne	50	
Red, No. 1	46	
Pepper, Packers	1.42	2.18
Pepper, white	2.32	2.47
Malabar	1.42	1.52
Black Lampung	1.42	1.52

SEEDS AND HERBS

(L.e.l. prices)

	Whole	Ground
Caraway seed	18	23
Cominos seed	27	32
Mustard seed, fancy	23	
Yellow American	20	
Marjoram, Chilean	21	27
Oregano	21	
Coriander, Morocco	17	21
Natural No. 1	17	21
Marjoram, French	40	47
Sage, Dalmatian	71	78
No. 1		

CURING MATERIALS

	Cwt.
Nitrite of soda, in 400-lb. bbls., del., or f.o.b. Chgo.	\$ 9.49
Saltpeter, n. ton, f.o.b. N.Y.	11.25
Dbl. refined gran.	14.00
Small crystals	15.40
Medium crystals	5.25
Pure rfd., gran. nitrate of soda	
Pure rfd., powdered nitrate of soda	6.25
Salt, in min. car. of 60,000 lbs. only, paper sacked, f.o.b. Chgo.	
Granulated	\$21.90
Medium	28.30
Rock, bulk, 40 ton car., delivered Chicago	12.00
Sugar—	
Raw, 96 basis, f.o.b.	
New York	6.25
Refined standard cane gran., basis	8.50
Refined standard beet gran., basis	8.30
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	8.15
Dextrose, per cwt. in paper bags, Chicago	7.58

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles Mar. 27	San Francisco Mar. 27	No. Portland Mar. 28
FRESH BEEF (Carcass)			
STEER:			
Choice:			
500-600 lbs.	\$52.00@53.00		\$57.00@58.10
600-700 lbs.	51.00@52.00	\$54.00@55.00	55.00@58.10
Good:			
500-600 lbs.	50.00@52.00	53.00@54.00	55.70@56.10
600-700 lbs.	48.00@50.00	51.00@53.00	54.00@56.10
Commercial:			
350-600 lbs.	46.00@48.00	50.00@51.00	50.70@51.10
COW:			
Commercial, all wts.	41.00@44.00	47.00@50.00	46.00@51.10
Utility, all wts.	40.00@42.00	43.00@47.00	45.00@49.10
FRESH CALF (Skin-Off)		(Skin-Off)	(Skin-Off)
Choice:			
200 lbs. down	58.00@58.40		58.00@58.40
Good:			
200 lbs. down	55.00@56.40		56.00@56.40
FRESH LAMB (Carcass):			
Prime:			
40-50 lbs.	51.00@53.00	54.00@56.00	54.00@56.00
50-60 lbs.	49.00@51.00	50.00@54.00	51.00@54.00
Choice:			
40-50 lbs.	51.00@53.00	53.00@55.00	54.00@56.00
50-60 lbs.	49.00@51.00	50.00@53.00	51.00@54.00
Good, all wts.	48.00@51.00	54.00@56.00	51.00@55.00
MUTTON (EWE):			
Choice, 70 lbs. dn.	27.00@30.00	30.00@34.00	33.40@33.80
Good, 70 lbs. dn.	27.00@30.00	28.00@30.00	33.40@33.80
FRESH PORK CARCASSES (Packer Style)		(Shipper Style)	(Shipper Style)
80-120 lbs.		30.00@36.45	
120-160 lbs.	29.50@31.00	29.00@35.00	28.50@29.50
FRESH PORK CUTS No. 1:			
LOINS:			
8-10 lbs.	45.00@47.00	50.00@54.00	47.00@51.00
10-12 lbs.	45.00@47.00	48.00@52.00	47.00@51.00
12-16 lbs.	45.00@47.00	46.00@48.00	46.00@49.00
PICNICS:			
4-8 lbs.	37.00@40.00	32.00@36.00	
PORK CUTS No. 1: (Smoked)		(Smoked)	(Smoked)
HAM, Skinned:			
10-14 lbs.	48.00@55.00	52.00@56.00	50.00@56.00
14-18 lbs.			
BACON, "Dry Cure" No. 1:			
6-8 lbs.	38.00@45.00	42.00@48.00	42.00@45.00
8-10 lbs.	35.00@43.00	40.00@46.00	39.00@44.00
10-12 lbs.	35.00@43.00		38.00@43.00
LARD, Refined:			
Teraces	13.50@14.50		12.00@15.00
50-lb. cartons and cans.	14.25@15.00	16.00@17.00	
1-lb. cartons	15.00@16.00	17.00@18.00	13.00@15.00

CAINCO

Seasonings

for tastier products . . . pepped-up sales!

● CAINCO SEASONINGS satisfy! Whether you prefer soluble seasonings or natural spices CAINCO is the answer to your sausage seasoning problems!

CAINCO Soluble Seasonings are proven sales builders . . . give sausage, loaves and specialty products a taste appeal that pays big dividends . . . assure absolute uniformity batch after batch!

CAINCO Natural Spices are perfectly blended to suit your most discriminating requirements . . . give your products a quality appeal that wins new customers and invites profitable repeat sales! Make the logical switch NOW to CAINCO!

CAINCO, INC.

Exclusive Distributors of ALBULAC

222-224 WEST KINZIE STREET • CHICAGO 10, ILLINOIS

Superior 7-3611

B-16 Electric Meat Cutter

In a class by itself, greatest capacity of any meat cutting saw of its type. Takes cuts up to 18" high, 15½" wide. 1½ h.p. motor; plenty of power for large splitting and breaking operations.

Designed from the "Butcher's Angle"

Butcher Boy

Meat Cutters and Choppers

Make any comparison you like—in performance, in capacity, in endurance, in ease of maintenance—and you will discover why Butcher Boy meat cutters and choppers have achieved un-contested pre-eminence in the meat processing field.



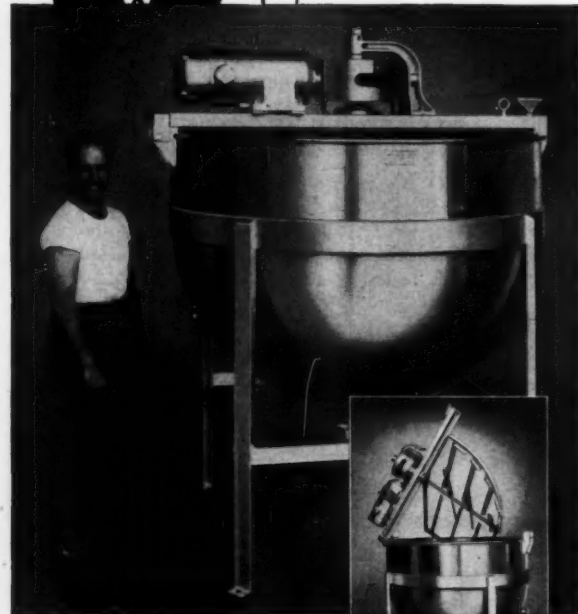
Write for illustrated specification sheets, to nearest office of U.S. Slicing Machine Co., Inc., or to

Lasar

Manufacturing Company
2540 East 114th Street
Los Angeles 2, Calif.

← B-56 & BB-56 HEAVY-DUTY CHOPPERS

B-56 capacity: 3500-4500 pounds per hour; 6 h.p. motor. BB-56 capacity: 4500-5500 pounds per hour; 7½ h.p. motor.



when it's cooked
in a new
Hamilton
steam jacketed kettle

... because Hamilton kettles are designed to do the important job of protecting the "sales appeal" of your product. The big double motion agitator prevents any chance of caramelization, color change or loss of flavor. It speeds cooking time, thus increasing production. When you want big production at low cost—here's the kettle—500 gal. capacity, steam jacketed, designed for 125 lbs. pressure. Write for complete data.



Hamilton

DIVISION OF THE BRISTOL COPPER WORKS INC.

copper and brass works

820 state ave. • cincinnati 4 • ohio

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

F. O. B. CHICAGO
CHICAGO BASIS

THURSDAY, APRIL 3, 1952

REGULAR HAMS

	Fresh or F.F.A.	Frozen
8-10	40½n	40½n
10-12	40½n	40½n
12-14	39½n	39½n
14-16	38½n	38½n

BOILING HAMS

	Fresh or F.F.A.	S. P.
16-18	38½n	38½n
18-20	37n	37n
20-22	37n	37n

SKINNED HAMS

	Fresh or F.F.A.	Frozen
10-12	42½ @ 43	42½ @ 43
12-14	42	42
14-16	41	41
16-18	40½ @ 40½	40½ @ 40½
18-20	39½	39½
20-22	39½	39½
22-24	39½	39½
24-26	38½	38½
26-30	37½ @ 38	37½ @ 38
25/up, 2's inc.	35½	35½

FAT BACKS

	Fresh or Frozen	Cured
6-8	8n	8n
8-10	8n	8n
10-12	9n	9 @ 9½
12-14	10 @ 10½n	10 @ 10½
14-16	10½ @ 11n	10½ @ 11
16-18	11½n	11½
18-20	11½n	11½ @ 11½
20-25	11½n	11½ @ 11½

LARD FUTURES PRICES

MONDAY, MARCH 31, 1952

May	11.92½	11.92½	11.82½	11.85
July	12.12½	12.12½	12.02½	12.10
Sept.	12.45	12.45	12.30	12.32½n
Oct.	12.47½	12.50	12.45	12.47½n
Nov.	12.52½	12.52½	12.45	12.45½

Sales: 2,520,000 lbs.
Open interest at close Friday, Mar. 28th: Mar. 4, May 505, July 691, Sept. 638, Oct. 242, Nov. 49; at close Sat., Mar. 29th: Mar. 4, May 494, July 702, Sept. 647, Oct. 247, and Nov. 50 lots.

TUESDAY, APRIL 1, 1952

May	11.90	11.92½	11.55	11.65
July	12.12½	12.17½	11.85	11.90½
Sept.	12.40	12.45	12.10	12.17½
Oct.	12.52½	12.55	12.25	12.27½n
Nov.	12.50	12.50	12.27½	12.27½n

Sales: 5,400,000 lbs.
Open interest at close Monday, Mar. 31st: May 499, July 700, Sept. 650, Oct. 248, and Nov. 53 lots.

WEDNESDAY, APRIL 2, 1952

May	11.55	11.70	11.55	11.70½
July	11.80	11.95	11.75	11.95n
Sept.	12.07½	12.22½	11.97	12.17½
Oct.	12.10	12.30	12.10	12.30n
Nov.	12.10	12.20	12.05	12.20½

Sales: 4,320,000 lbs.
Open interest at close Tues., Apr. 1st: May 487, July 721, Sept. 667, Oct. 270 and Nov. 58 lots.

THURSDAY, APRIL 3, 1952

May	11.60	11.60	11.30	11.35½
July	11.95	11.97½	11.57½	11.57½
Sept.	12.20	12.20	11.82½	11.85½
Oct.	12.30	12.30	12.00	12.00½
Nov.	12.10	12.10	12.05	12.05

Sales: 7,080,000 lbs.
Open interest at close Wed., April 2nd: May 481, July 729, Sept. 671, Oct. 267, and Nov. 58 lots.

FRIDAY, APRIL 4, 1952

May	11.30	11.35	11.10	11.17½n
July	11.50	11.55	11.40	11.47½n
Sept.	11.80	11.82½	11.65	11.70½
Oct.	11.95	11.95	11.80	11.85
Nov.	11.90	11.90	11.85	11.85½

Sales: 9,000,000 lbs.
Open interest at close Thurs., April 3rd: May 488, July 728, Sept. 695, Oct. 283, and Nov. 61 lots.

n—asked. b—bid.

PICNICS

	Fresh or F.F.A.	Frozen
4-6	25 @ 25½	25 @ 25½
6-8	24 @ 24½	24 @ 24½
8-10	24	24
10-12	24	24
12-14	24	24
14-16	24	24

BELLIES

	Green or Frozen	Cured
6-8	27½ @ 28	29 @ 29½n
8-10	27	28
10-12	24	25½
12-14	21½	23
14-16	19½	20½
16-18	18½ @ 18½	20 @ 20½
18-20	18½	20

GR. AMN. BELLIES

	Clear	D. S. BELLIES
18-20	16½n	18n
20-25	14½ @ 15	17
25-30	14½ @ 15	16
30-35	13½	14½ @ 14½
35-40	13	14n
40-50	12½	13½n

*Celling price, CPR 74, f.o.b. Chicago.

OTHER D. S. MEATS

	Fresh or Frozen	Cured
Reg. plates
Clear plates
Square jowls	11½	11½n
Jowl butts	8½	9½ @ 9½n
S.P. jowls	..	10 @ 10½n

World Hog Count Up

World hog numbers on January 1, 1952, were estimated by the Office of Foreign Agricultural Relations at 305,000,000 head, a record total. This was an increase of 3 per cent over the 296,000,000 a year earlier. World hog numbers are now 5 per cent above the 1936-40 average with the gain largely in the Americas. In Europe, numbers are close to pre-war levels with the increase mostly in the western part of the continent. The rate of increase has declined in the past year by about one-half from other postwar years, indicating a slowing down in hog production.

PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b. Chicago	\$15.25
Refined lard, 50-lb. cartons, f.o.b. Chicago	15.25
Kettle rend., tierces, f.o.b. Chicago	15.75
Leaf, kettle rend., tierces, f.o.b. Chicago	16.75
Lard flakes	19.75
Neutral tierces, f.o.b. Chicago	20.75
Standard Shortening *N. & S.	21.50
Hydrogenated Shortening N. & S.	21.25

*Delivered.

WEEK'S LARD PRICES

	P.S. Lard Tierces	P.S. Lard Loose	Raw Leaf
Mar. 29	11.87½n	10.12½	9.62½n
Mar. 31	11.87½n	10.25n	9.75n
Apr. 1	11.75n	10.25	9.75n
Apr. 2	11.75n	10.25	9.75n
Apr. 3	11.50n	10.00	9.50n
Apr. 4	11.25	9.75n	9.25n

n—nominal. b—bid. n—asked.

MARKET PRICES NEW YORK

WHOLESALE FRESH MEATS CARCASS BEEF

(Ceiling base prices)

April 3, 1952

Per lb.

City

Prime, 800 lbs./down.....	59	@61
Choice, 800 lbs./down.....	58	@58
Good.....	53	@55
Steer, commercial.....	50	@52
Cow, commercial.....	42	@44
Cow, utility.....	40	@42

BEEF CUTS

Prime:		
Hindquarter.....	66.0	@67.0
Forequarter.....	52.0	@53.0
Round.....	62.0	@63.0*
Trimmed full loin.....	92.0	@93.5
Flank.....	14.0	@18.0
Short loin.....	120.4	
Sirloin.....	77.3	
Cross cut chuck.....	51.4	
Regular chuck.....	55.0	@58.0
Foreshank.....	33.7	
Brisket.....	44.80*	
Rib.....	70.0	@76.0
Short plate.....	24.0	@26.0
Back.....	62.6	
Triangle.....	48.2	
Arm chuck.....	53.5	@54.0

Choice:		
Hindquarter.....	63.0	@63.7*
Forequarter.....	51.0	@52.0
Round.....	62.0	@62.8*
Trimmed full loin.....	84.0	@84.30*
Flank.....	14.0	@18.0
Short loin.....	102.4	
Sirloin.....	72.1	
Cross cut chuck.....	51.4	
Regular chuck.....	55.0	@57.0
Foreshank.....	33.7	
Brisket.....	44.8*	
Rib.....	65.0	@69.0*
Short plate.....	24.0	@26.0
Back.....	59.7	
Triangle.....	48.2	
Arm chuck.....	53.0	@53.6*

FANCY MEATS

(L.c.l. prices)

Veal breads, under 6 oz.....	102.50
6 to 12 oz.....	102.50
12 oz. up.....	102.50
Beef kidneys.....	16.6*
Beef livers, selected.....	82.6*
Beef livers, selected, kosher.....	82.6*
Oxtails, over 1/2 lb.....	27.6*

*Ceiling base prices.

LAMBS

(L.c.l. prices)

Prime lambs, 50/down.....	57.00	@60.00
Choice lambs, 50/down.....	57.00	@60.00
Good, all wts.....	50.00	@55.00

City

Prime, all wts.....	57.00	@60.00
Choice, all wts.....	57.00	@60.00
Good, all wts.....	50.00	@55.00

Western

For permissible additions to ceiling base prices, see CFR 24.

FRESH PORK CUTS

(L.c.l. prices)

Western

Hams, sknd., 14/down.....	47.00	@53.00
Picnics, 4/8 lbs.....	37.00	
Bellies, sq. cut, seedless.....	No quotation	
Pork loins, 12/down.....	40.00	@49.00
Boston butts, 4/8 lbs.....	37.00	@46.00
Spareribs, 3/down.....	38.00	@46.00
Pork trim., regular.....	25.00	
Pork trim., spec. 80%.....	48.00	

City

Hams, sknd., 14/down.....	47.00	@53.00
Pork loins, 12/down.....	40.00	@49.00
Boston butts, 4/8 lbs.....	37.00	@46.00
Spareribs, 3/down.....	38.00	@48.00

VEAL—SKIN OFF

(L.c.l. prices)

Western

Prime carcass.....	58.60	@60.50
Choice carcass.....	58.60	@60.50
Good carcass, 80/down.....	53.00	@57.00
Commercial carcass.....	43.00	@48.00

DRESSED HOGS

(L.c.l. prices)

Hogs, gd. & ch., hd. on, lf. fat in		
100 to 136 lbs.....	28.50	@32.00
137 to 153 lbs.....	28.50	@32.00
154 to 171 lbs.....	28.50	@32.00
172 to 188 lbs.....	28.50	@32.00

BUTCHERS' FAT

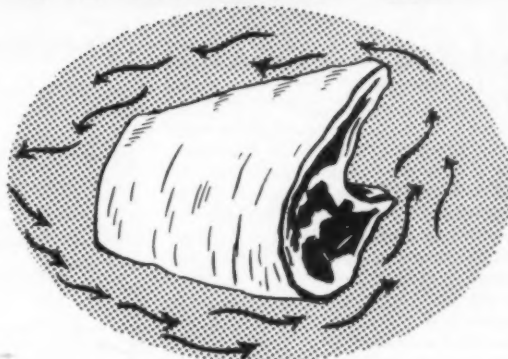
(L.c.l. prices)

Shop fat.....	\$.50
Breast fat.....	.75
Edible suet.....	1.00
Inedible suet.....	1.00

CORN-HOG RATIO

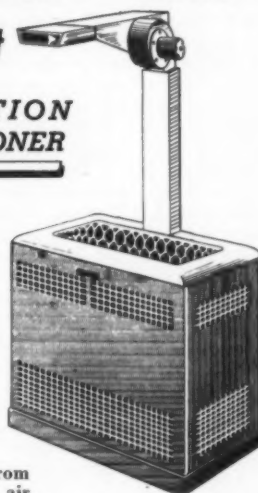
The Corn-hog ratio for barrows and gilts at Chicago for the week ended March 29, 1952 was 9.0 according to a report by the U. S. Department of Agriculture. This ratio was the same as reported for the preceding period, but was over three points under the 12.4 ratio recorded for the same week a year ago. These ratios were recorded on the basis of yellow corn selling for \$1.851 per bu. in the week ended March 29, \$1.867 per bu. in the previous week and \$1.751 per bu. for the corresponding period just a year earlier.

Protect M*



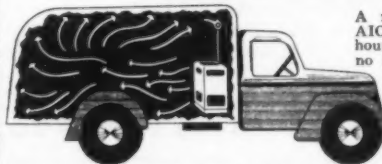
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BY-PRODUCTS....FATS AND OILS

TALLOW AND GREASES

Thursday, April 3, 1952

Export interests were credited with picking up product early in the week, while the larger soapers were still on the sidelines. Fancy tallow in drums sold at 6½c, No. 2 tallow 3¼@4c, and choice white grease at 5½c, all East; quantity rather light, and two latter products in tank cars.

In the midwest area some sales were consummated at steady levels. A couple tanks of bleachable fancy tallow, packer production, sold at 5½c, c.a.f. Chicago. Several tanks of special tallow sold at 4½c, also c.a.f. Chicago. Renderers material was shaded fractionally again, with movement of choice white grease at 5c, c.a.f. Chicago.

The market about midweek continued to display a two-way picture, and fair to good trading was reported. Two tanks of choice white grease, renderers, sold at 4½c, c.a.f. Chicago. Tank of bleachable fancy tallow sold at 5¼c, and a couple tanks of yellow grease at 3½c, all c.a.f. Chicago. Packer production of choice white grease still was bid at 5c, Chicago, with offerings listed at 5½c. Yellow grease was bid at 3¼c, c.a.f. Chicago, but held at 4c, especially on packers' production. Later, bids on bleachable fancy tallow were at 5½c, however, offerings held higher.

As the week progressed, a tinge of weakness became evident and materials were again shaded in some instances. Several tanks of B-white grease sold at 4½c, and a few tanks of special tallow at 4½@4¾c, all c.a.f. Chicago. Another sale involved a few tanks of No. 2 tallow at 3½c, c.a.f. Chicago.

Some distress sales, which were in no way indicative of the market were made; several tanks of prime tallow sold at 4½c and 4¾c, and a tank of bleachable fancy tallow at 5c, all c.a.f. Chicago.

Factual sales listed were: Two tanks of choice white grease at 5½c, couple tanks of yellow grease at 3½c, and an-

BY-PRODUCTS MARKETS

(Chicago, Thursday, April 3, 1952)

Blood

Unit	
Ammonia	
Unground, per unit of ammonia	\$8.50

Digester Feed Tankage Materials

Wet rendered, unground, loose	
Low test	\$7.50n
High test	\$7.25n
Liquid stick tank cars	3.15

Packinghouse Feeds

50% meat and bone scraps, bagged	Carlots, per ton
50% meat and bone scraps, bulk	\$110.00
55% meat scraps, bulk	110.00
60% digester tankage, bulk	105.00
60% digester tankage, bagged	115.00
80% blood meal, bagged	152.15
70% standard steamed bone meal, bagged	95.00

Fertilizer Materials

High grade tankage, ground, per unit ammonia	\$6.25n
Hoof meal, per unit ammonia	7.75

Dry Rendered Tankage

Per unit Protein	
Cake	\$1.70@1.75
Expeller	\$1.70@1.75

Gelatine and Glue Stocks

Per cwt.	
Calf trimmings (limed)	\$2.50
Hide trimmings (green, salted)	\$30.00@32.50
Cattle jaws, skulls and knuckles, per ton	\$65.00@70.00
Pig skin scraps and trimmings, per lb.	8½

Animal Hair

Winter coll dried, per ton	\$90.00@95.00
Summer coll dried, per ton	\$60.00
Cattle switches, per piece	6 @ 7
Winter processed, gray, lb.	13½ @ 15
Summer processed, gray, lb.	6 @ 7

n—nominal.
*Quoted delivered basis.

other tank of choice white grease at 5c, all c.a.f. Chicago. Reports indicated that eastern bids will come out on a steady to fractionally higher basis, consequently the market seems to be maintaining a steady to firm undertone.

Choice white grease sold at 5½c, East, and a few more tanks at 5c and 5½c, c.a.f. Chicago. Yellow grease, presumably renderers, was rumored

VEGETABLE OILS

Wednesday, April 2, 1952

The vegetable oil market was in a state of lethargy throughout the week and failed to make any great recovery from last week's price declines and small volume of trading.

A fair amount of business was reported for April, May and June shipments of soybean oil early in the week at 9¼c, but buying interest at 9¼c later failed to get results. Prices for cottonseed oil were considered steady; however, trading was almost completely lacking. Throughout the belt the market was quoted at 11½c, nominal basis, and 11¼c in the Southeast. There was limited trading in Texas at 11¼c and some movement at 11½c.

Corn oil traded at 12½c and peanut oil showed some strength early with sales at 13c, but later buying interest was at 12¾c. Coconut oil sold in a small way at 7¼c.

Trading at midweek continued weak with few offerings coming out at the low price structure influencing almost all oils. There were a few sales of soybean oil at 9¼c for April shipment for both original and resale material, but trade sources reported that it was extremely difficult to purchase any great amount at that price level.

The cottonseed oil market was a dull affair for the most part, with a few sales in the Valley and Southeast at 11c. Texas oil moved at 10½c and 10¼c at far western points; however, at more common points the market was pegged

traded at 3¾c, Chicago; however, confirmation was lacking.

TALLOW: Thursday's quotations: Fancy tallow, 7 color, 5½c; bleachable fancy tallow, 5¼c; prime, 5@5½c; special, 4½@4¾c; No. 1 tallow, 4¼@4½c, and No. 2 tallow, 3½c.

GREASES: Choice white grease, 5@5½c; A-white grease, 4½c; B-white grease, 4¼c; yellow, 3¾c; house, 3½@3¾c, and brown grease, 3@3¼c.

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V. President

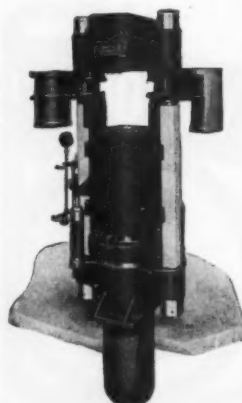


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at 10½c. The market took on a firmer note at late midweek although no actual trading was reported. Most sources were quoting 11½c in the Valley and Southeast and 11c in Texas, nominal basis.

Peanut oil cashed at 12½c for April shipment early, but offerings later were priced at 12½c. The corn oil market was thin with scattered trading at 12½c. Coconut oil traded at 7½c. It was indicated that only resale material moved at that price, however.

CORN OIL: Mostly a nominal market with a few sales at a ½c decline from a week earlier.

SOYBEAN OIL: This market registered price declines of ¼c to ½c.

PEANUT OIL: Offerings listed at

EASTERN BY-PRODUCTS MARKET

New York, March 27, 1952

Dried blood was quoted Thursday at \$6.50 to \$7.00 per unit of ammonia. Low test wet rendered tankage moved at \$6.50 to \$6.75 per unit of ammonia, and high test tankage sold the same way. Dry rendered sold at \$1.80 per protein unit.

COTTONSEED OIL CONSUMPTION

Cottonseed oil consumption for the month of February amounted to 531,750 barrels, according to the U. S. Department of Agriculture. This was compared with 501,750 in January, and 495,610 barrels in February, last year.

12½c went generally unnoticed.

COCONUT OIL: Resale material traded at 7½c, off ½c to ¾c from the previous week.

COTTONSEED OIL: Only limited trading at prices 1c to 1½c down from last weeks levels.

New York cottonseed oil prices were quoted as follows:

MONDAY, MARCH 31, 1952					
	Open	High	Low	Close	Prev.
May	14.15	14.18	13.85	13.91	13.89
July	14.45	14.45	14.15	14.18	14.21
Sept.	14.79	14.80	14.40	14.42	14.50
Oct.	14.80	14.75	14.50	14.52	14.60
Dec.	15.00	15.00	14.68	14.64	14.80
Mar.	14.95	14.75	*14.75
May	*14.90	14.75	*14.75

Sales: 616 lots.

TUESDAY, APRIL 1, 1952					
May	13.88	13.94	13.37	13.38	13.91
July	14.16	14.25	13.56	13.59	14.18
Sept.	14.40	14.49	13.86	13.88	14.42
Oct.	*14.45	14.58	13.91	13.94	14.52
Dec.	*14.64	14.70	14.12	14.15	14.64
Jan.	*14.52	14.00m
Mar.	*14.55	14.75	14.50	*14.06	14.75
May	*14.50	*14.00	14.75

Sales: 1,168 lots.

WEDNESDAY, APRIL 2, 1952					
May	13.30	13.53	13.25	13.37	13.38
July	13.59	13.79	13.50	13.68	13.50
Sept.	13.87	14.00	13.85	13.97	13.88
Oct.	14.00	14.18	13.95	14.06	13.94
Dec.	14.12	14.31	14.10	14.20	14.15
Jan.	*14.00	14.20n	14.00m
Mar.	*14.10	14.20	14.13	*14.20	*14.06
May	*14.25n	14.20n	*14.00

Sales: 934 lots.

THURSDAY, APRIL 3, 1952					
May	13.40	13.59	13.12	13.13	13.37
July	13.75	13.86	13.36	13.37	13.68
Sept.	14.07	14.18	13.68	13.70	13.97
Oct.	14.10	14.23	13.74	13.77	14.66
Dec.	14.23	14.39	13.95	13.96	14.20
Jan.	14.20m	14.50	14.30	*13.85	14.20m
Mar.	*14.20	14.00	14.00	14.00	*14.20
May	*13	*14.00	14.20

Sales: 806 lots.

*Bid. n—nominal.

U.S. Peanut, Peanut Oil Exports Increase In 1951

United States exports of peanuts and peanut oil in 1951 amounted to approximately 149,320 short tons in terms of the unshelled nuts, the U. S. Department of Agriculture has reported. This was an increase of over one-third from the 1950 volume, but 60 per cent less than the 1949 record tonnage.

The 1951 tonnage included 24,995 tons of shelled nuts, 1,587 of the unshelled peanuts and 31,969 tons of peanut oil. Almost 70 per cent of the shelled peanuts and 80 per cent of the oil went to Europe. Aside from the sales to Europe, the largest volume of shelled peanuts, or 6,856 tons was sent to Formosa. The largest quantity of oil, 4,238 tons went to Canada.

VEGETABLE OILS

Wednesday, April 2, 1952

Crude cottonseed oil, carloads, f.o.b. mills	
Valley	11pd
Southeast	11n
Texas	10½n
Corn oil in tanks, f.o.b. mills	12½n
Peanut oil, f.o.b. Southern mills	12½n
Soybean oil, Decatur	9½pd
Coconut oil, f.o.b. Pacific Coast	8ax
Midwest and West Coast	¾n
East	¾n

ax—asked. n—nominal.

OLEOMARGARINE

Wednesday, April 2, 1952

White domestic vegetable	26
White animal fat	26
Milk churned pastry	25
Water churned pastry	24

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HIDES AND SKINS

Big packer hides very slow and few sales at lower prices—Small packer and country hides marked down in sympathy with the big packer weakened prices—Calfskins and sheepskins firm with offerings hard to locate—Sheepskins trade in a small way.

CHICAGO

PACKER HIDES: While the market for big packer productions was quiet as the week opened, a weakening note was indicated with large independents moving some selections at $\frac{1}{2}$ c to 1c lower.

As the Tuesday session got under way, heavy native steer sales in the East were made at $11\frac{1}{2}$ c, one cent under last trades. This was followed by western heavy native steers at $11\frac{1}{2}$ c, and River heavy cows sold $13\frac{1}{2}$ c, both down 1c from last sales. Light native cows were reported offered at $16\frac{1}{2}$ c with no firm bids; however, it was indicated that 16c might be paid in some quarters.

On Wednesday, further weakness was displayed with about 20,000 hides working at steady to $\frac{1}{2}$ c lower prices. A steady sale involved 2,000 branded cows at 13c. Also, 3,000 butt branded steers sold at 10c and 12,000 Colorado steers sold at $9\frac{1}{2}$ c. In another sale, 4,600 Milwaukee light native cows sold at 15c, or $\frac{1}{2}$ c down.

There was no reported action in the packer hide market on Thursday, with both buyers and sellers on the sidelines and the quoted lists on a strictly nominal basis, pending further trades.

SMALL PACKER and COUNTRY HIDES: Small packer and country hides continued quiet and quotations priced out at about 1c lower than last week's prices, following the trend of the weaker big packer productions.

SHEEPSKINS: Two cars skins sold by one producer with the No. 1 shearlings at \$2.60 and fall clips at \$3. A car of undergrade shearlings also sold with No. 2's priced at \$2. and No. 3's at \$1.50. Pickled skins were inactive and

priced nominally at \$8.00@9.00 per doz., based on last sales.

CALFSKINS AND KIPSKINS: There was no reported trading in calfskins or kipskins with the market on a firm basis and buyers finding the offerings thin.

N. Y. HIDE FUTURES

MONDAY, MARCH 31, 1952

	Open	High	Low	Close
Jan.	15.50b			15.80b-91a
Apr.	15.65b	15.85	15.85	15.80 -95a
July	15.61b	15.84	15.80	15.84b-16.00a
July '53 ..	15.65b			15.80b-95a
Oct.	15.50b	15.85	15.70	15.80

Sales: 33 lots.

TUESDAY, APRIL 1, 1952

Jan.	15.70b	15.45	15.45	15.39b-45a
Apr.	15.70b	15.60	15.60	15.45b-55a
July	15.65b	15.80	15.45	15.89b-45a
July '53 ..	15.75b	15.62	15.60	15.45b-55a
Oct.	15.70b	15.75	15.40	15.30b-45a

Sales: 63 lots.

WEDNESDAY, APRIL 2, 1952

Jan.	15.20b	15.35	15.04	15.00b-08a
Apr.	15.30b	15.35	15.35	15.05b-15a
July	15.22b	15.40	15.05	15.05
July '53 ..	15.30b	15.42	15.42	15.05b-15a
Oct.	15.25	15.36	15.01	15.05

Sales: 68 lots.

THURSDAY, APRIL 3, 1952

Jan.	14.87-85	14.05	14.00	14.60
Apr.	14.80b	14.72	14.72	14.60b
July	14.93	15.00	14.55	14.50b
July '53 ..	14.90	14.90	14.72	14.60
Oct.	14.92	15.02	14.55	14.55

Sales: 96 lots.

FRIDAY, APRIL 4, 1952

Jan.	14.21	14.32	14.00	14.35b
Apr.	14.17b	14.25	14.25	14.40
July	14.15b	14.15	13.75	14.15
July '53 ..	14.20b	14.25	14.25	14.40b
Oct.	14.35	14.35	13.92	14.32

Sales: 130 lots.

Canadian Hide Stocks

Total Canadian stocks of cattle hides held by tanners, packers and dealers at the close of January amounted to 333,418 pieces, according to the Dominion Bureau of Statistics. This compared with 341,801 at the close of December and 344,939 at the end of January a year ago. Calf and kip skins held by all interests were 653,037 against 653,101 a month earlier and 431,587 a year ago.

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CHICAGO HIDE QUOTATIONS

	PACKER HIDES		Cor. Week
	Week ended	Previous Week	
Nat. str.	11 $\frac{1}{2}$ @16n	12 $\frac{1}{2}$ @17n	33 $\frac{1}{2}$ @26 $\frac{1}{2}$
Hvy. Texas str.	10n	11 $\frac{1}{2}$	30 $\frac{1}{2}$
Hvy. butt.	10n	11 $\frac{1}{2}$	30 $\frac{1}{2}$
Brand'd str.	9 $\frac{1}{2}$ n	10 $\frac{1}{2}$	29 $\frac{1}{2}$
Hvy. Col. str.	10n	11 $\frac{1}{2}$	30 $\frac{1}{2}$
Ex. light Tex. str.	16n	17n	37 $\frac{1}{2}$
Brand'd cows.	13n	14	32 $\frac{1}{2}$
Hvy. nat. cows	13 $\frac{1}{2}$ @14 $\frac{1}{2}$ n	14 $\frac{1}{2}$ @15 $\frac{1}{2}$	34 $\frac{1}{2}$
Light cows.	15	16 $\frac{1}{2}$ @17 $\frac{1}{2}$ n	36
Nat. bulls	10n	11 $\frac{1}{2}$ n	24 $\frac{1}{2}$
Brand'd bulls.	9n	10 $\frac{1}{2}$ n	23 $\frac{1}{2}$
Calfskins, Nor.	10/15	40n	40
10/down	32 $\frac{1}{2}$ n	32 $\frac{1}{2}$	30 $\frac{1}{2}$
Kips, Nor.	26n	26	60 $\frac{1}{2}$
nat. 15/25 ...	26n	26	60 $\frac{1}{2}$
Kips, Nor.	23 $\frac{1}{2}$ n	23 $\frac{1}{2}$	57 $\frac{1}{2}$

SMALL PACKER HIDES

STEERS AND COWS:			
60 lbs. and over.	12 $\frac{1}{2}$ n	13	13 $\frac{1}{2}$ n
50 lbs.	13	13 $\frac{1}{2}$ n	14 $\frac{1}{2}$ n

SMALL PACKER SKINS

Calfskins under 15 lbs.	31n	31n	7 $\frac{1}{2}$
Kips, 15/30	26@27	26@27	31 $\frac{1}{2}$
Slunks, regular	1.00	1.00	3.25
Slunks, hairless	40n	40n	8 $\frac{1}{2}$

SHEEPSKINS

Pkr. shearlings, No. 1	2.50@2.60	2.50@2.60	6.00
Dry Pelts	35@36	35@36	32@ 35
Horsehides, untrnd.	7.50@8.00	7.50@8.00	15.00@16.00

*Ceiling price.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended March 29, 1952, were 5,175,000 lbs.; previous week 4,032,000 lbs.; same week 1951, 7,109,000 lbs.; 1951 to date, 59,719,000 lbs.; same period 1951, 73,491,000 lbs.

Shipments for the week ended March 29, 1952 totaled 4,123,000 lbs.; previous week, 3,572,000 lbs.; corresponding week 1951, 8,277,000 lbs.; this year to date, 49,494,000 lbs.; corresponding period a year ago, 64,817,000 lbs.

Force Spray Into Holes To Kill Cattle Grub Worms

There are several reasons why some stockmen fail in their efforts to rid their stock of cattle grubs. Most failures can be traced to careless spraying, says T. R. Robb, entomologist at the Wyoming Agricultural Extension service.

For most effective spraying, the nozzle should be held no farther away from the animal than 18 to 24 inches, and at the correct angle. The point is to deliver the spray evenly and so it penetrates among the hairs and into the grub holes. Full force is necessary to accomplish best results, and over a small area at a time.

It is not necessary to use more than 400 lbs. pressure, and the best mixture of rotenone is $7\frac{1}{2}$ lbs. or 5 per cent per 100 gals. of water. Spraying cattle from a distance of four or five feet is a waste of time, Dr. Robb warns. And spraying cattle in large pens where they move about is also useless.

A narrow chute with a catwalk on each side is most recommended.

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS

Provisions

The live hog top at Chicago was \$17.25; average, \$16.45. Provision prices were quoted as follows: Under 12 pork loins, 38; 10/14 green skinned hams, 42@43½; Boston butts, 35½; 16/down pork shoulders, 30; 3/down spareribs, 37; 8/12 fat backs, 8@9¼; regular pork trimmings, 14@14½; 18/20 DS bellies, 18 nominal; 4/6 green picnics, 25@25½; 8/up green picnics, 24.

P.S. loose lard was quoted at \$9.75 and P.S. lard in tierces at \$11.25 nominal.

Cottonseed Oil

Closing cottonseed oil futures at New York were quoted as follows: May 12.90-93; July 13.20-19; Sept. 13.53-54; Oct. 13.62-60; Dec. 13.85-83; Jan. 13.85n; Mar. 14.05-00; and May 14.00n. Sales totaled 1,569 lots.

MEAT EXPORTS-IMPORTS

Exports and imports of meats during January, as reported by the U.S. Department of Agriculture:

Commodity	Jan. 1952 Pounds	Jan. 1951 Pounds
EXPORTS (domestic)—		
Beef and veal—		
Fresh or frozen.....	337,496	284,945
Pickled or cured.....	286,344	839,903
Pork—		
Fresh or frozen.....	1,801,803	741,952
Hams & shoulders, cured or cooked.....	1,014,077	888,758
Bacon.....	5,357,230	6,946,419
Other pork, pickled salted, or otherwise cured, (includes sausage ingredients).....	1,741,001	754,781
Sausage, bologna & frankfurters (except canned).....	75,935	71,098
Canned meats—		
Beef and veal.....	35,096	47,321
Sausage, bologna & frankfurters.....	183,497	64,616
Hams and shoulders.....	287,139	
Other pork, canned.....	135,926	303,460
Other meats & meat products, canned ¹	91,679	111,883
Mutton and lamb (except canned).....	62,797	30,902
Lard (includes rendered pork fat) ²	96,445,371	47,486,215
Tallow, edible.....	392,358	77,161
Tallow, inedible.....	47,313,804	23,111,887
Inedible animal oils.....		
L.C.C. (includes lard oil).....	1,779,723	160,880
Inedible animal greases & fats ("grease stearin").....	7,415,925	4,349,817
IMPORTS—		
Beef, fresh or frozen.....	2,849,355	3,588,568
Veal, fresh or frozen.....	22,800	101,767
Beef and veal, pickled or cured.....	10,829,773	378,791
Canned beef (includes corned beef).....	9,077,582	15,480,927
Pork, fresh or chilled and frozen.....	1,775,980	303,831
Hams, shoulders & bacon.....	4,410,733	*4,248,414
Pork, other pickled or salted.....	155,221	*117,330
Mutton and lamb.....	103,438	300,881
Tallow, edible.....		
Tallow, inedible.....		550,385

¹Includes many items which consist of varying amounts of meat.

²Exports of lard, including neutral, for month of December 1951 should have been 88,194,089 pounds.

³Revised.

Compiled from official records, Bureau of the Census

AMI PROVISION STOCKS

Total of all pork meat holdings for the two-week period ended April 1 increased by 10,000,000 lbs. above stocks reported on March 15. The American Meat Institute reported total pork stocks at 630,600,000 lbs. compared with 620,400,000 lbs. on March 15. A year ago these holdings were reported at 504,400,000 lbs. and the April 1, 1947-49 average at 445,200,000 lbs.

Total lard and rendered pork fat holdings amounted to 123,200,000 lbs. against 109,800,000 lbs. two weeks ago and 107,200,000 lbs. a year ago. The two-year average was 144,200,000 lbs.

The accompanying table shows stocks as percentages of holdings two weeks ago, last year, and 1947-49 average.

	Mar. 15 stocks as Percentages of Inventories on	Apr. 1 1952	Apr. 1 1951	1947-49 Av.
BELLIES				
Cured, D. S.....	106	88	92	
Cured, S.P. & D.C.....	101	89	84	
Frozen-for-cure, regular.....	108	69	100	
Frozen-for-cure, S.P. & D.C.....	105	129	165	
Total bellies.....	104	110	128	
HAMS:				
Cured, S.P. regular.....	91	111	56	
Cured, S.P. skinned.....	97	143	139	
Frozen-for-cure, regular.....	200	200	40	
Frozen-for-cure, skinned.....	87	116	127	
Total hams.....	93	130	132	
PICNICS				
Cured, S.P.....	109	124	120	
Frozen-for-cure.....	107	179	211	
Total picnics.....	108	159	173	
FAT BACKS				
D.S. CURED.....	100	106	79	
OTHER CURED AND FROZEN-FOR-CURE				
Cured, D.S.....	106	106	74	
Cured, S.P.....	111	105	80	
Frozen-for-cure, D.S.....	127	140	133	
Frozen-for-cure, S.P.....	165	125	160	
Total other.....	108	119	117	
BARRELED PORK				
TOT. D.S. CURED.....	91	111	67	
ITEMS				
TOT. FROZ. FOR D.S. CURE.....	113	82	310	
TOT. S.P. & D.C. CURED.....	100	114	106	
TOT. S.P. & D.C. FROZ.....	101	130	159	
TOT. CURED & FROZEN-FOR-CURE.....	101	119	130	
FRESH FROZEN				
Loins, shoulders, butts and spareribs.....	106	151	252	
All other.....	101	162	182	
Total.....	104	155	220	
TOT. ALL PORK MEATS.....	102	125	142	
RENDERED PORK FATS.....	118	110	160	
LARD.....	112	115	85	

CHICAGO PROV. SHIPMENTS

Provision shipments, by rail, in the week ended Mar. 29, with comparisons:

	Week Mar. 29	Previous Week	Cor. Week 1951
Cured meats, pounds.....	20,241,000	15,267,000	21,392,000
Fresh meats, pounds.....	22,983,000	23,568,000	24,615,000
Lard, pounds.....	4,622,000	5,026,000	7,125,000

ANIMAL FOODS INSPECTION

Canned food and canned or fresh food component for dogs, cats and like animals prepared under inspection and certification for the month of January amounted to 42,259,679 lbs., according to the Bureau of Animal Industry, USDA.

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Improves
Your Appetite!



Improve the flavor, appeal and demand for your pickle pimento meat loaves and other specialties with easy-to-use

PIKLE-RITE SWEET PICKLE CHUNKS
and **PIKLE-RITE SWEET DICED PICKLES**

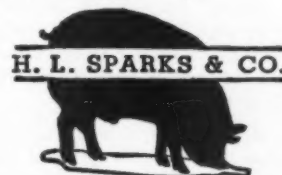
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Shipped Everywhere!

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✓ Our 20 country points operate under name of Midwest Order Buyers
✓ All orders placed through National Stock Yards, Illinois

LIVESTOCK MARKETS

Weekly Review

Livestock Industry Fights Another Disease—Scabies

While the livestock industry is busily engaged in helping battle existing cases of foot-and-mouth disease across our borders, it finds itself further engaged in stamping out another curse—that of scabies over wide areas of our west and southwest sheep country.

Its point of origin not definitely known, the disease has spread to 26 states, resulting in quarantines of flocks in many zones. Shipments in and out of some states have been virtually stopped so as to avert the spread of the disease to flocks in other large sheep raising areas.

Colorado hopes to end its quarantine by July if no further outbreaks occur previously. The state has set funds aside for the purpose of financing the fight against the plague, and preventive measures are in full force throughout the state. Suspected flocks are being carefully inspected and no shipping or transportation is allowed without a permit.

Wyoming sheep growers have been assured that the state has taken protective measures to guard against entry of the plague into the state. All shipping routes are being watched by inspectors and veterinarians ready to enforce quarantine rules.

Montana, Idaho and Utah are among western states where no outbreaks of scabies have been reported up to the present time.

ST. LOUIS HOGS IN MARCH

Hog receipts, weights and range of prices at the National Stock Yards, E. St. Louis, Ill., were reported by H. L. Sparks & Co., as follows:

	March	
	1952	1951
Hogs received	273,471	271,962
Highest price	\$18.10	\$23.00
Lowest price	16.90	21.65
Average price	16.90	21.90
Average weight, lbs.	221	216

Livestock Exports, Imports During Month of January

Exports and imports of livestock during January, as reported by the U.S.D.A.

	Jan. 1952 Number	Jan. 1951 Number
EXPORTS (domestic)—		
Cattle for breeding	512	282
Other cattle	3,104	28
Hogs (swine)	177	217
Sheep	11	20
Horses, for breeding	16	77
Other horses	97	19
Mules, asses and burros	117	878
IMPORTS—		
Cattle, for breeding, free—		
Canada—		
Bulls	123	121
Cows	930	1,022
Cattle, other, edible (dut.)—		
Canada ¹		
Over 700 lbs. (Dairy)	2,385	3,046
Other	299	13,884
200-700 lbs.	289	2,811
Under 200 lbs.	231	878
Hogs—		
For breeding, free	5	106
Edible, except for breeding (dut.) ²	99	6
Horses—		
For breeding, free	40	35
Other (dut.)	526	583
Sheep, lambs and goats, edible (dut.)	80	3,584

¹Excludes Newfoundland and Labrador.

²Number of hogs based on estimate of 200 lbs. per animal.
Compiled from official records, Bureau of the Census.

Argentines To Feel Meat Pinch In Austerity Plan

Meat promises to play a prominent part in the coming Argentine austerity program recently announced by President Peron. The biggest pinch is expected to be felt in meat, the main item in that country's diet.

Prices on most commodities, including meat, will be frozen by government decree. Meatless days in restaurants will be doubled from one to two days a week to save more for export. But at best, the exportable supply will be comparatively small, it was said.

Basic crops were hard hit by drouth, causing a big drop in the season's production.

Need Big Increase In Feed Grains Says Sec. Brannan

There may be serious shortages of agricultural commodities next year, including meat, if warnings made by Secretary of Agriculture Charles F. Brannan prove true. Farmers are urged to boost corn production substantially this coming year.

During congressional hearings Brannan predicted that reserve stocks of corn will fall "dangerously low" by next harvest time. He noted that U. S. corn production fell off nearly 3,000,000 bu. last year, for the first time since 1947.

Unless there is a big increase in feed grains, the meat, poultry and dairy situations will be serious next year, Brannan said. He stated that farmers are already curtailing pork production due to the unfavorable ratio between feed costs and returns for live hogs.

Agriculture surveys have indicated that pork production will be cut by 7 or 8 per cent below last year, but there will be more beef to offset the loss in pork.

Farmers will carry over a reserve of less than 500,000,000 bu. of corn into the fall harvest, but he said it would be desirable if that could be 1,000,000,000 bu. to meet the current emergency.

Protest Lamb Imports

The February importation of about 7,000 lambs from Iceland, and reported rumors of impending arrivals of more of the same from abroad has aroused the National Lamb Feeders Association to action. The Iceland shipment was said to have sold in New York at prices 15 to 20c per lb. under American fed lambs.

The association has voiced its demand that a thorough investigation be conducted into the deal, and that no further "dilemma be heaped on the already beaten lamb feeder's head."

CINCINNATI, OHIO
DAYTON, OHIO
DETROIT, MICH.
ST. WAYNE, IND.
INDIANAPOLIS, IND.
JONESBORO, ARK.
LAFAYETTE, IND.
LOUISVILLE, KY.
MONTGOMERY, ALA.
NASHVILLE, TENN.
OMAHA, NEBRASKA
SIOUX CITY, IOWA
SIOUX FALLS, S.D.

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LIVESTOCK BUYING SERVICE

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LIVESTOCK BUYERS

NATIONAL STOCK YARDS, ILL.
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Valuable Meat Packing Plant

Meat Packing Machinery & Equipment

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**VALUABLE REAL ESTATE AND MODERN MEAT-PACKING
MACHINERY & EQUIPMENT, OFFICE FURNITURE & EQUIPMENT**

Formerly the Property of

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Located At

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(on the premises)

DESCRIPTION OF REAL ESTATE: Building (1) is a two story and basement structure of brick and reinforced concrete construction. Each story has reinforced concrete floors and concrete basement floors. Ground area of the building is approx. 21,888 sq. feet with gross floor area of approx. 68,108 sq. ft. Building is equipped with 3 Otis elevators of 2000, 3000 and 4000 lb. capacity. Building is heated with steam unit heaters. Adequate modern factory and office toilet facilities. Modern lighting throughout. Building is equipped with modern sprinkler and alarm system. Modern loading docks.

Building (2) is a 2-story boiler house and compressor room of brick and reinforced concrete construction. Ground area is approx. 3,027 sq. ft. with gross floor area of approx. 4,351 sq. ft. Floors are of reinforced concrete construction. Building is heated with steam and has toilet and lighting facilities.

DESCRIPTION OF MACHINERY & EQUIPMENT: Hog Hoists; Hog Scalding Tubs; Hog Scrapers & Polishers; Cutting Tables; Moving Top Hog Viscera Inspection Tables; Beef Hoists; Cooler Units; Ham & Bacon Smoke Houses; Casing Cleaning Unit with Crusher, Stripper and Finisher; Sausage Grinders; Sausage Stuffers; Linking Machines; Tallow Storage Tanks; Water Heaters; Boilers; Air Compressors; Ammonia Condensers; Motors; Spray Ponds; Wet Grindstones; Rump Saws & Carcass Splitters; Conveyor Systems; Track Systems; Entrail Cutters & Washers; Welded Jacketed Head Rendering Cookers; Riveted Steel Vertical Blow Tanks; Hydraulic Curb Cracking Presses; Lard Filters; Blood Dryers; Gambreling Tables; Hog Viscera Separating Units; Hog Stomach Scraping and Washing Machines; Skinners & Fleshers; Sausage Mixers; Scales; and numerous other pieces of machinery and equipment.

The above will be offered in Bulk, Units & Piecemeal Lots

Real Estate Only Subject to Confirmation

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GET MORE GREASE... BETTER GREASE



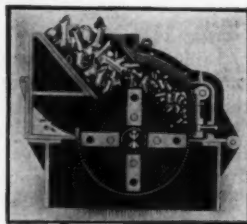
WITH MATERIALS HOGGED BY WILLIAMS' "S TYPE" HOG

Crushes carcasses, entrails, green bones and glue stock and shreds them into such condition that they may be drained without excessive heat. Preparation of dry rendering materials in this manner is much superior to any preparation process which delivers the material in solid chunks to the cooker. Williams' "S TYPE" Hog handles largest bones in carcass and reduces to 8 mesh in one operation. Also widely used for dry bones.

Frame is heavy-duty grey iron. Metal trap and special construction features to minimize upkeep costs! Available in direct motor or V-belt drive.

CHECK THESE FEATURES...

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CRUSHERS GRINDERS SHREDDERS

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday, April 2, were reported by the Production and Marketing Administration as follows:

St. L. Natl. Yds. Chicago Kansas City Omaha St. Paul

HOGS: (Includes Bulk of Sales)

BARROWS & GILTS:

Choice:

120-140 lbs.	...\$12.75-14.50	\$.....	\$.....	\$.....	\$.....
140-160 lbs.	...14.25-16.00	14.00-16.00	15.25-16.25	15.25-16.25	15.25-16.25
160-180 lbs.	...15.75-16.90	15.75-16.75	15.75-16.85	15.75-16.75	15.00-16.75
180-200 lbs.	...16.75-17.00	16.50-16.90	16.50-17.15	16.50-17.35	16.75-17.00
200-220 lbs.	...16.75-17.00	16.75-16.90	16.85-17.25	16.50-17.35	16.75-17.00
220-240 lbs.	...16.50-17.00	16.60-16.90	16.75-17.25	16.50-17.35	16.75-17.00
240-270 lbs.	...15.75-16.75	16.30-16.75	16.25-16.85	16.25-17.00	15.50-16.75
270-300 lbs.	...15.50-16.00	15.85-16.40	15.75-16.50	15.50-16.50	15.00-16.50
300-330 lbs.	...15.25-15.75	15.65-16.00	15.25-16.00	15.00-15.75	14.50-15.75
330-360 lbs.	...15.00-15.50	15.25-15.75	15.00-15.50	15.00-15.75	14.50-15.75

Medium:

160-220 lbs.	...14.50-16.65	15.00-16.25	15.75-16.75	14.50-16.75
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SOWS:

Choice:

270-300 lbs.	...15.50 only	15.50-15.75	14.75-15.25	14.50-15.50	13.50-15.50
300-330 lbs.	...15.50 only	15.25-15.50	14.50-15.00	14.50-15.50	13.50-15.50
330-360 lbs.	...15.25-15.50	15.00-15.50	14.25-14.75	14.50-15.50	13.50-15.50
360-400 lbs.	...14.25-15.25	14.75-15.25	14.25-14.75	14.50-15.50	13.50-15.50
400-450 lbs.	...14.00-15.00	14.25-14.75	14.00-14.50	13.00-14.75	13.00-14.75
450-550 lbs.	...13.00-14.50	13.50-14.25	13.75-14.25	13.00-14.75	13.00-14.75

Medium:

250-500 lbs.	...12.50-15.00	12.75-15.00	13.50-14.50	12.50-15.00
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SLAUGHTER CATTLE & CALVES:

STEERS:

Prime:

700-900 lbs.	...35.25-37.25	36.25-38.25	34.75-37.00	35.75-37.25	35.00-37.00
900-1100 lbs.	...35.25-37.25	37.25-39.75	35.75-37.50	36.00-38.00	35.50-37.00
1100-1300 lbs.	...35.50-38.00	37.50-39.75	35.75-37.50	36.00-38.75	35.00-38.75
1300-1500 lbs.	...35.00-37.50	37.00-39.75	35.25-37.50	35.00-38.75	34.50-38.75

Choice:

700-900 lbs.	...32.00-35.50	33.50-37.25	31.50-35.00	32.00-35.75	32.00-35.50
900-1100 lbs.	...32.50-35.50	33.50-37.50	31.50-35.75	32.00-36.00	32.50-35.50
1100-1300 lbs.	...32.50-35.50	33.75-37.50	31.50-35.75	32.00-36.00	32.50-35.50
1300-1500 lbs.	...32.00-35.50	33.75-37.50	31.25-35.25	32.00-36.00	32.00-35.50

Good:

700-900 lbs.	...28.75-32.50	29.75-33.50	28.50-31.50	28.50-32.00	29.00-32.50
900-1100 lbs.	...29.25-32.50	29.75-33.75	28.25-31.50	28.50-32.00	29.50-32.50
1100-1300 lbs.	...28.75-32.50	29.50-33.75	28.25-31.50	28.50-32.00	29.00-32.50

Commercial,

all wts.	...26.50-29.25	27.00-29.75	24.50-28.50	25.00-28.50	27.00-29.00
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Utility, all wts.

all wts.	...23.00-26.50	24.00-27.00	22.50-24.50	23.00-25.00	23.00-27.00
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HEIFERS:

Prime:

600-800 lbs.	...34.00-36.50	35.50-36.75	33.75-35.75	34.00-35.75	34.00-36.90
800-1000 lbs.	...34.00-36.50	36.00-37.75	33.75-36.25	34.00-35.75	34.00-36.90

Choice:

600-800 lbs.	...32.00-34.00	32.50-36.00	31.00-33.75	31.50-34.00	31.50-34.00
800-1000 lbs.	...31.50-34.00	32.50-36.00	30.75-33.75	31.50-34.00	31.50-34.00

Good:

500-700 lbs.	...28.00-32.00	29.75-32.50	28.00-31.00	28.00-31.50	28.50-31.50
700-900 lbs.	...28.00-32.00	29.75-32.50	28.00-31.00	28.00-31.50	28.50-31.50

Commercial,

all wts.	...25.50-28.00	26.25-29.75	24.00-28.00	24.50-28.00	26.50-28.50
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Utility, all wts.

all wts.	...23.00-25.50	22.25-26.25	21.50-24.00	21.50-24.50	22.50-26.50
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Can. & cutter,

all wts.	...16.50-21.00	17.25-21.00	16.00-20.00	15.00-19.50	17.00-20.00
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COWS:

Commercial,

all wts.	...23.00-25.50	23.25-25.50	22.00-24.50	22.75-25.50	23.50-26.00
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Utility, all wts.

all wts.	...21.00-23.00	20.75-23.50	20.00-22.00	19.50-22.75	20.00-23.50
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Can. & cutter,

all wts.	...16.50-21.00	17.25-21.00	16.00-20.00	15.00-19.50	17.00-20.00
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BULLS (Yrld. Excl.) All Weights:

Good	...25.50-26.50	25.50-26.50	24.50-26.00	24.00-25.50	24.00-25.50
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Commercial

all wts.	...24.00-26.00	27.50-28.75	25.00-26.50	25.25-27.00	24.50-26.50
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Utility

all wts.	...22.00-24.00	25.00-27.00	23.00-25.00	23.00-25.50	24.50-26.50
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Cutter

all wts.	...19.00-22.00	22.00-25.00	19.00-23.00	20.00-23.00	21.50-24.50
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VEALERS:

Choice & prime	...33.00-40.00	36.00-39.00	33.00-35.00	32.00-36.00	31.00-37.00
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Com'l & good

all wts.	...25.00-33.00	30.00-36.00	26.00-33.00	26.00-32.00	24.00-31.00
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CALVES (500 Lbs. Down):

Choice & prime	...31.00-35.00	32.00-37.00	30.00-33.00	29.00-34.00	30.00-34.00
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Com'l & good

all wts.	...24.00-31.00	26.00-33.00	23.00-30.00	25.00-29.00	23.00-30.00
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SHEEP AND LAMBS:

LAMBS (110 Lbs. Down):

Choice & prime	...28.00-29.00	28.50-29.50	27.50-28.75	28.50-29.00	28.50-29.50
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Good & choice

all wts.	...27.50-28.50	27.50-28.50	26.00-27.50	27.50-28.50	27.00-28.50
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EWES:

Good & choice	...12.00-14.00	14.00-16.00	13.50-15.00	14.50-16.00	14.00-15.00
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Cull & utility

all wts.	...9.00-12.00	10.00-13.50	9.50-13.00	9.00-14.50	9.00-13.75
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RKETS
inesday
arketing
St. Paul

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ending March 29:

CATTLE

	Week ended	Prev. Week	Cor.
	Mar. 29	Mar. 22	1951
Chicago	16,525	12,338	16,790
Kansas City	10,229	8,640	10,649
Omaha	16,307	13,709	16,125
St. Louis	4,778	3,668	4,833
St. Joseph	6,274	4,807	5,302
St. Paul	8,909	12,881	9,439
Wichita	3,185	2,506	2,417
New York & Jersey City	6,423	5,820	7,904
Ola. City	2,562	2,120	2,740
Cincinnati	3,743	3,584	2,740
Denver	11,646	7,683	9,004
St. Paul	12,322	10,018	13,634
Milwaukee	4,023	3,902	4,062
Total	106,926	91,676	105,625

HOGS

	Week ended	Prev. Week	Cor.
	Mar. 29	Mar. 22	1951
Chicago	54,043	53,303	50,855
Kansas City	17,563	19,800	12,913
Omaha	49,919	50,244	35,381
St. Louis	38,746	39,195	48,987
St. Joseph	32,551	31,018	25,314
St. Paul	36,857	42,981	21,550
Wichita	11,318	10,385	10,672
New York & Jersey City	52,182	53,427	42,203
Ola. City	17,086	15,712	11,862
Cincinnati	17,337	16,985	19,630
Denver	20,399	14,451	16,344
St. Paul	46,012	47,765	61,759
Milwaukee	6,577	6,837	6,872
Total	390,390	402,059	353,432

SHEEP

	Week ended	Prev. Week	Cor.
	Mar. 29	Mar. 22	1951
Chicago	4,419	5,389	1,113
Kansas City	3,783	6,886	4,702
Omaha	15,640	14,788	5,539
St. Louis	3,437	4,144	1,076
St. Joseph	9,586	9,318	5,846
St. Paul	5,384	7,111	2,046
Wichita	5,824	5,185	2,546
New York & Jersey City	36,226	38,283	36,101
Ola. City	2,854	4,827	760
Cincinnati	118	173	73
Denver	10,533	7,914	6,265
St. Paul	5,172	7,171	1,067
Milwaukee	355	784	163
Total	103,331	111,473	65,417

*Cattle and calves.

†Federally inspected slaughter, including direct.

‡Stockyards sales for local slaughter.

§Stockyards receipts for local slaughter, including direct.

BALTIMORE LIVESTOCK

Livestock prices at Baltimore, Md., on Thursday, April 3, were as follows:

CATTLE

Steers, ch. & pr.	\$34.50@35.50
Steers, gd. & ch.	32.60@34.50
Heifers, gd.	30.00@33.00*
Heifers, util., com'l.	none
Cows, com'l.	25.00@27.00
Cows, utility	21.00@23.75
Cows, canner, cutter	15.00@20.00
Bulls, com'l.	28.50 only
Bulls, cutter, util.	21.00@25.00*
VEALERS:	
Prime	\$40.00*
Gd. & pr.	34.00@40.00
Cull & gd.	23.00@33.00
Cull & utility	15.00@20.00*

HOGS: Gd. & ch., 170/230, \$17.25@17.75
Sows, 400/down, 14.25@15.00

SHEEP: Lambs, spring, \$32.00

*Nominal.

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended March 28:

	Cattle	Calves	Hogs	Sheep
Salable	200	33	934	161
Total (incl. direct)	3,768	877	25,034	21,904
Prev. wk.	171	130	928	198
Salable	2,690	671	24,983	21,851
Total (incl. direct)	2,690	671	24,983	21,851

*Including hogs at 31st street.

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods.

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Mar. 27	2,539	942	11,598	3,694
Mar. 28	1,246	199	11,079	406
Mar. 29	304	2	3,921	3
Mar. 31	12,804	465	14,163	2,536
Apr. 1	6,100	400	12,000	4,000
Apr. 2	8,600	400	14,500	4,800
Apr. 3	3,100	300	11,200	4,000

*Week so far... 30,621 1,596 51,468 14,398
Week ago... 33,558 1,421 60,564 16,326
Year ago... 25,895 1,414 52,758 5,268
2 yrs. ago... 26,508 1,827 43,206 14,103
*Including 879 cattle, 6,053 hogs and 6,640 sheep direct to packers.

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Mar. 27	1,789	1	996	894
Mar. 28	1,114	...	935	1,156
Mar. 29	195	...	182	...
Mar. 31	3,108	...	1,458	465
Apr. 1	4,000	...	400	1,200
Apr. 2	4,000	...	400	1,200
Apr. 3	1,500	...	500	700

Week so far... 11,604 30 2,812 3,083
Week ago... 15,193 33 3,251 5,196
Year ago... 9,088 21 1,715 2,487
2 yrs. ago... 9,129 97 3,677 8,103

APRIL RECEIPTS

	1952	1951
Cattle	18,020	17,070
Calves	1,140	710
Hogs	38,152	27,861
Sheep	11,571	3,078

APRIL SHIPMENTS

	1952	1951
Cattle	7,929	4,608
Hogs	954	830
Sheep	2,010	1,235

CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Thursday, April 3:

	Week ended	Week ended
	Apr. 3	Mar. 27
Packers' purch.	49,826	55,708
Shippers' purch.	3,429	4,683
Total	53,255	60,391

LIVESTOCK PRICES AT LOS ANGELES

Prices paid for livestock at Los Angeles on Thursday, April 3, were reported as shown in the table below:

CATTLE

Steers, com., ch.	\$31.25@32.50*
Steers, com'l.	28.00@30.50
Heifers, com.	29.50 only
Cows, com'l.	25.50@26.00*
Cows, utility	21.50@25.50
Cows, can. & cut.	18.00@21.00
Bulls, util., com'l.	26.00@29.50

VEALERS:

Gd., ch.	\$34.00@36.00*
Utility & com.	27.00@33.00

HOGS:

Gd. & ch., 225/235	\$18.50@19.00
Sows, ch.	14.00@15.00

*Nominal.

CANADIAN KILL

Inspected slaughter in Canada for the week ended March 22:

CATTLE

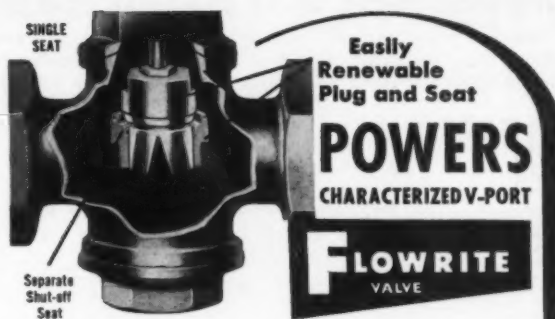
	Wk. Ended	Same Wk. Last Yr.
	March 22	
Western Canada	4,889	5,985
Eastern Canada	11,093	8,762
Total	15,982	14,747

HOGS

Western Canada	32,960	15,136
Eastern Canada	79,520	53,416
Total	112,500	68,552

SHEEP

Western Canada	2,558	2,103
Eastern Canada	885	1,262
Total	3,443	3,365

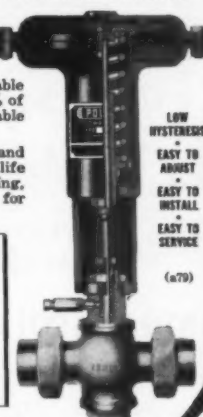
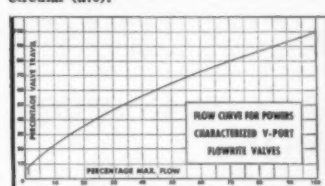


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LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specified grades of steers, calves, hogs and lambs at eleven leading markets in Canada during the week ended March 22, were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCK YARDS	GOOD STEERS Up to 1000 lb.	VEAL CALVES Good and Choice	HOGS* Gr. B ¹ Dressed	LAMBS Gd. Handyweights
Toronto	\$25.84	\$30.80	\$25.60	\$30.00
Montreal	26.50	29.00	25.60	
Winnipeg	23.50	34.00	24.28	29.00
Calgary	23.35	33.66	22.40	
Edmonton	24.00	34.00	23.85	21.00
Lethbridge			22.95	21.25
Fr. Albert		28.00	23.95	
Moose Jaw				
Saskatoon	23.00	34.50	23.60	25.00
Regina				
Vancouver	30.25	32.50	31.60	

*Dominion Government premiums not included.

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PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, March 29, 1935, as reported to The National Provisioner:

CHICAGO

Armour, 14,902 hogs; Swift, 1,272 hogs; Wilson, 4,868 hogs; Agar, 7,645 hogs; Shippers, 4,288 hogs, and others, 25,356 hogs.
Total: 16,525 cattle; 1,504 calves; 58,311 hogs; 4,419 sheep.

KANSAS CITY

Cattle Calves Hogs Sheep
Armour .. 2,009 486 3,451 1,170
Swift .. 1,425 330 5,713 1,001
Wilson .. 778 .. 3,122 ..
Butchers .. 3,612 1 1,410 10
Others .. 1,608 .. 3,667 1,602
Total .. 9,432 797 17,363 3,783

OMAHA

Cattle and Calves Hogs Sheep
Armour .. 4,188 13,106 4,357
Cudahy .. 2,994 8,875 2,223
Swift .. 3,466 6,339 3,093
Wilson .. 2,359 6,089 2,257
Cornhusker .. 446 ..
Eagle .. 64 ..
Gr. Omaha .. 367 ..
Hoffman .. 86 ..
Rothschild .. 456 ..
Roth .. 1,226 ..
Kingman .. 1,205 ..
Merchants .. 35 ..
Midwest .. 107 ..
Omaha .. 346 ..
Union .. 486 ..
Others .. 7,679 ..
Total .. 17,881 42,988 11,920

E. ST. LOUIS

Cattle Calves Hogs Sheep
Armour .. 1,473 168 14,005 2,043
Swift .. 2,040 622 11,343 1,394
Hunter .. 475 .. 5,597 ..
Heil 3,242 ..
Krey 2,319 ..
Laclede 1,560 ..
Selloff 680 ..
Total .. 3,988 790 38,746 3,437

ST. JOSEPH

Cattle Calves Hogs Sheep
Swift .. 1,537 135 11,502 5,810
Armour .. 1,391 294 11,797 2,980
Others .. 4,025 173 4,888 438
*Total .. 6,953 592 28,187 9,228

*Does not include four cattle, two calves, 9,252 hogs and 796 direct sheep.

SIOUX CITY

Cattle Calves Hogs Sheep
Armour .. 3,039 .. 11,340 1,525
Cudahy .. 3,437 .. 16,717 1,409
Swift .. 2,311 .. 5,493 1,713
Butchers .. 297 .. 39 ..
Others .. 7,875 9 13,168 361
Total .. 16,959 10 46,757 5,008

OKLAHOMA CITY

Cattle Calves Hogs Sheep
Armour .. 852 27 1,643 1,118
Wilson .. 776 82 1,630 908
Butchers .. 86 .. 1,320 ..
*Total .. 1,714 109 4,613 2,081

*Does not include 663 cattle, 76 calves, 12,473 hogs and 768 direct sheep.

WICHITA

Cattle Calves Hogs Sheep
Cudahy .. 1,174 194 5,061 5,824
Guggenheim .. 85 ..
Dunn .. 39 .. 1,016 ..
Dold .. 39 ..
Sunflower
Pioneer
Excel .. 912 .. 498 33
Others .. 1,590 ..
Total .. 3,800 194 2,075 5,857

LOS ANGELES

Cattle Calves Hogs Sheep
Armour .. 272 .. 403 ..
Cudahy .. 213 .. 311 ..
Swift .. 32 .. 274 ..
Wilson .. 338 .. 249 ..
Acme .. 483 ..
Clougherty .. 22 ..
Coast .. 27 .. 27 ..
Harman .. 175 ..
Luer 580 ..
United .. 267 .. 263 ..
Others .. 2,996 396 ..
Total .. 4,825 336 2,107 ..

DENVER

Cattle Calves Hogs Sheep
Armour .. 1,886 55 3,910 7,600
Swift .. 1,720 19 4,475 8,250
Cudahy .. 724 10 4,398 2,000
Wilson .. 490 ..
Others .. 4,457 103 3,252 1,000
Total .. 9,286 178 16,006 17,850

ST. PAUL

Cattle Calves Hogs Sheep
Armour .. 3,852 3,321 20,288 1,200
Bartusch .. 863 ..
Cudahy .. 931 192 ..
Rifkin .. 883 31 ..
Superior .. 1,182 ..
Swift .. 4,609 2,983 25,724 2,500
Others .. 1,700 1,197 8,474 1,400
Total .. 13,022 7,074 54,486 6,000

CINCINNATI

Cattle Calves Hogs Sheep
Gall
Kahn's
Meyer
Schlachter
Northside
Cole .. 4 2 ..
Others .. 2,542 934 21,195 1,000
Total .. 2,738 936 21,195 1,000

FORT WORTH

Cattle Calves Hogs Sheep
Armour .. 740 342 2,114 1,200
Swift .. 618 409 1,310 1,000
Blue Bonnet .. 348 10 387 ..
City .. 263 .. 125 ..
Rosenthal .. 105 5 ..
Total .. 2,074 766 4,436 3,200

TOTAL PACKER PURCHASES

	Week ended Mar. 29	Prev. Week	Cur. Week
Cattle	109,197	88,712	113,536
Hogs	336,380	359,131	319,917
Sheep	72,875	81,629	29,200

LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended March 29, with comparisons, are shown in the following table:

	Cattle	Hogs	Sheep
Week to date	196,000	551,000	140,000
Previous week	184,000	584,000	160,000
Same wk. 1951	200,000	546,000	96,000
1952 to date	2,005,000	7,975,000	1,918,000
1951 to date	2,766,000	7,224,000	1,702,000

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending March 27:

	Cattle	Calves	Hogs	Sheep
Los Angeles	5,800	825	1,850	2,000
N. Portland	1,385	230	1,975	250
S. Francisco	600	25	1,700	700

CORN BELT DIRECT TRADING

Des Moines, Ia., April 1
—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota were:

Hogs, good to choice:
160-180 lbs. \$14.10@14.30
180-240 lbs. 15.90@17.90
240-300 lbs. 15.15@16.50
300-360 lbs. 14.70@16.30
Sows:
270-360 lbs. 14.50@15.30
440-550 lbs. 12.25@14.25

Corn Belt hog receipts were reported as follows by the U. S. Department of Agriculture:

	This week estimated	Same day last wk. actual
Mar. 28	52,000	46,000
Mar. 29	40,000	20,000
Mar. 31	46,500	105,000
Apr. 1	47,500	51,000
Apr. 2	51,000	46,000
Apr. 3	42,000	58,000

MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U.S.D.A., Production & Marketing Administration)

STEER AND HEIFER:		BEEF CURED:	
Week ending Mar. 29, 1952.	11,381	Week ending Mar. 29, 1952.	3,637
Week previous	12,780	Week previous	17,360
Same week year ago	10,947	Same week year ago	3,167
COW:		PORK CURED AND SMOKED:	
Week ending Mar. 29, 1952.	1,121	Week ending Mar. 29, 1952.	532,063
Week previous	1,644	Week previous	733,191
Same week year ago	854	Same week year ago	531,008
BULL:		LARD AND PORK FATS:	
Week ending Mar. 29, 1952.	509	Week ending Mar. 29, 1952.	18,401
Week previous	594	Week previous	81,868
Same week year ago	638	Same week year ago	23,630
VEAL:		LOCAL SLAUGHTER	
Week ending Mar. 29, 1952.	15,504	CATTLE:	
Week previous	13,079	Week ending Mar. 29, 1952.	6,423
Same week year ago	12,223	Week previous	5,820
LAMBS:		Same week year ago	7,904
Week ending Mar. 29, 1952.	30,397	CALVES:	
Week previous	36,380	Week ending Mar. 29, 1952.	5,748
Same week year ago	17,050	Week previous	6,324
MUTTON:		Same week year ago	7,834
Week ending Mar. 29, 1952.	756	HOGS:	
Week previous	1,781	Week ending Mar. 29, 1952.	52,182
Same week year ago	1,394	Week previous	53,427
HOG AND PIG:		Same week year ago	42,293
Week ending Mar. 29, 1952.	9,257	SHEEP:	
Week previous	19,454	Week ending Mar. 29, 1952.	36,226
Same week year ago	14,243	Week previous	38,283
PORK CUTS:		Same week year ago	36,101
Week ending Mar. 29, 1952.	1,526,500	COUNTRY DRESSED MEATS	
Week previous	1,627,592	VEAL:	
Same week year ago	2,001,247	Week ending Mar. 29, 1952.	6,853
BEEF CUTS:		Week previous	6,953
Week ending Mar. 29, 1952.	10,330	Same week year ago	7,407
Week previous	7,333	HOGS:	
Same week year ago	83,509	Week ending Mar. 29, 1952.	11
VEAL AND CALF CUTS:		Week previous	28
Week ending Mar. 29, 1952.	16,284	Same week year ago	..
Week previous	6,559	LAMB AND MUTTON:	
Same week year ago	7,524	Week ending Mar. 29, 1952.	117
LAMB AND MUTTON CUTS:		Week previous	100
Week ending Mar. 29, 1952.	2,833	Same week year ago	200
Week previous	1,058		
Same week year ago	4,212		

WEEKLY INSPECTED SLAUGHTER

Slaughter at 32 centers during the week ending March 29 was reported by the U. S. Department of Agriculture as follows:

NORTH ATLANTIC		Cattle	Calves	Hogs	Sheep & Lambs
New York, Newark, Jersey City.....		6,423	5,748	52,182	36,226
Baltimore, Philadelphia.....		5,126	1,127	31,493	530
NORTH CENTRAL					
Cincinnati, Cleveland, Indianapolis.....		9,982	1,734	75,323	3,194
Chicago Area.....		19,765	5,030	92,448	12,006
St. Paul-Wisc. Group ¹		19,987	29,617	127,581	7,695
St. Louis Area ²		8,616	3,539	91,888	6,477
Sioux City.....		8,504	23	38,626	6,806
Omaha.....		19,034	160	71,888	19,453
Kansas City.....		9,056	1,513	37,808	9,851
Iowa and So. Minn. ³		17,246	2,873	227,704	27,865
SOUTHEAST ⁴					
.....		3,731	771	32,373
SOUTH CENTRAL WEST ⁵					
.....		15,695	2,767	82,776	20,263
ROCKY MOUNTAIN ⁶					
.....		9,531	300	19,700	10,568
PACIFIC ⁷					
.....		16,405	792	40,060	24,317
Grand total.....		160,101	55,994	1,021,850	185,371
Total previous week.....		152,569	54,861	1,020,638	194,261
Total same week, 1951.....		163,924	68,187	860,655	126,154

¹Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wisc. ²Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ³Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁴Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁵Includes So. St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., Fort Worth, Texas. ⁶Includes Denver, Colorado, Ogden and Salt Lake City, Utah. ⁷Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

SOUTHEASTERN RECEIPTS

Receipts of livestock at seven southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; and Jacksonville, Florida, during the week ended March 28:

	Cattle	Calves	Hogs
Week ending March 28.....	1,983	400	18,971
Week previous.....	1,806	420	15,801
Corresponding week last year.....	1,088	395	10,351

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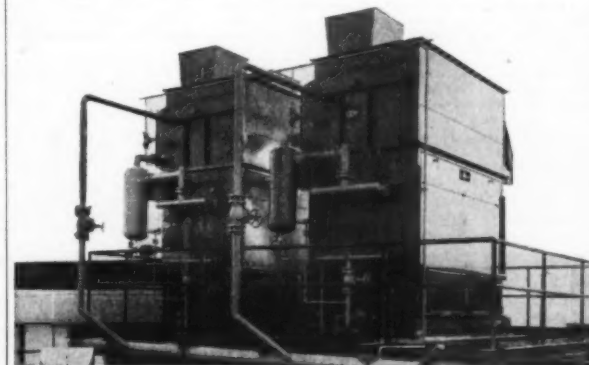
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POSITION WANTED

SALES MANAGER: Young active man with plant and sales experience desires change. Working knowledge of all phases of slaughtering, breaking and boning. Some background in rendering and buying. Familiar with nation-wide buyers of beef, boneless and green meats and all pork products. Past packinghouse brokerage experience. Further information can be furnished. W-153, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

POSITION WANTED: Man with 20 years' experience in branch house operations and sales. Have sold a full line of packinghouse products and am known to the retail and wholesale trade in New York and Brooklyn and Queens. Would like to contact an independent packer desiring outlets in this area. W-157, THE NATIONAL PROVISIONER, 15 East 41st St., New York 17, N. Y.

QUALIFIED meat plant superintendent: 30 years' experience, both large and small plants. Capable of handling costs, yields, and all phases of meat packing industry. Available May 1st. Desire south or southwest location. A-1 references. Present employer knows of ad and may be contacted. W-140, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

GENERAL and COST ACCOUNTANT: Full experience with "Big Four" and smaller packer. Capable of taking full charge of all accounting, credits, regulations, office management, etc. Desire opportunity with future. Write Box W-141, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

SUPERVISOR: Edible, inedible, wet or dry rendering, refinery, meat scrap, tankage, hides, mid-west preferred. W-143, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

SALES MANAGER: 16 years covering all phases of sales and plant operations. W-144, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

POSITION WANTED

HOG and BEEF CASING man wants position as foreman or working foreman. Willing to go anywhere. W-136, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

ENGINEER-MASTER MECHANIC
Graduate engineer with 20 years' experience on the job, in design, construction, installations. Master mechanic, boiler, engine, refrigeration, electrical systems, planning, preventive maintenance. W-124, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

PRACTICAL PORK SUPERINTENDENT
Wanted to take charge of all pork operations which includes killing, cutting, curing, pork packing, offal, casings, freezers, etc. in plant processing 10,000 hogs per week. Located in midwest. W-151, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

WANTED: SUPERINTENDENT for a medium sized packing plant, who is thoroughly qualified and experienced in the following departments: slaughtering — cutting — sausage manufacturing — curing — edible and inedible rendering — casings and mechanical maintenance. Write P. O. Box 630, Wheeling, West Virginia.

SAUSAGE MAKER: Top pay, for only experienced active first class sausage maker. W-146, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

SALESMAN: To call on small slaughterers and locker plants with full line of machinery and supplies. Write the C. Schmidt Company, 1712 John Street, Cincinnati 14, Ohio.

DRY SAUSAGE superintendent wanted. Must have complete experience, formula, costs, etc. Capable of taking complete charge of plant. Chas. Hollenbach Inc., 2653 Ogden Ave., Chicago 8, Ill.

EQUIPMENT FOR SALE

- 1—National Steam Pump 5 1/4 x 3 1/4 x 5.
- 1—Swarthout Feed Water Heater, cast iron, 18" x 18" x 4" high.
- 1—York Ammonia Discharge Oil Trap.
- 1—York 35-ton Atmospheric Condenser with 1 H.P. motor and 1/2 H.P. motor and pump.
- 1—McAlister Boiler Feed Water Regulator, Size F.
- 1—Buffalo Casing Applier.
- 1—Buffalo Cylinder and Feed Screw for Grinder No. 66-B.
- 1—Steel Smoke Stack, 42" diameter, 3/16" thick, 85 ft. high.

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- 1—Boss 500 ton Curb Press and Pump.
- 1—Mech. Mfg. Co. 5' x 16' Cooker-Melter.
- 6—150, 350, 600, 800 gal. Dopp Seamless Kettles.
- 1—Davenport 23A Dewaterer, motor driven.
- 1—Bone Crusher, 24" dia. drum.

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The National Provisioner—April 5, 1952

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WANTED: TO LEASE space or plant for frozen meat and sausage specialty items, federal or state inspected house. Write Box W-149, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

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The National Provisioner—April 5, 1952

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FOR RENT: IN NEW YORK CITY

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FOR SALE

MODERN SAUSAGE PROCESSING PLANT

Concrete block building—7568 square feet floor space—2262 square feet under refrigeration. Modern equipment—bones grinder—linker machine, etc. Two gas fired smoke houses—four new GMC trucks—sausage capacity 40,000 lbs. weekly with PLENTY space for boning and smoke meat operations or ideal set-up for branch house operations. Located Statesboro, Georgia—53 miles west of Savannah on U.S. Highway 90—80 miles south of Augusta on U.S. Highway 25 and 301. In the heart of Georgia's livestock, tobacco, cotton and peanut market.

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WEEKLY SPECIALS!

We list below some of our current offerings for sale of machinery and equipment available for prompt shipment at prices quoted F.O.B. shipping points. Write for Our Bulletin—Issued Regularly.

Killing and Cutting Equipment

- 4394—DEHAIRER: Boss, Grate type, automatic throw-in & throw-out, 7 1/2 HP. motor... \$ 875.00
- 3830—BEEF SPLITTING CLEAVERS: 201, mfg. by Simmonds, Worden & White, 11"-12"-13" blades... 9.00
- 4590—HOG CASING CLEANING MACHINE: Boss #158, 15" drum, 2 HP. mtr. 225.00
- 4288—TRIPS SCALDER: Anco #42, 36" cyl. 1 1/4" perforations, with motor... 400.00
- 4535—CASING FLUSHING MACHINE: Globe, with century motor... Bids requested
- 3495—CASING FLUSHING TABLES: (8) 2' x 2' tops are stainless steel... 55.00
- 3902—HAND SAW: Jones Superior, with stationary table, 36" wheel... 500.00
- 4105—SAW: Best & Donovan Carcass splitting, 27" blade... 525.00
- 4338—SCRIBE SAW: Best & Donovan motor driven, with motor... 225.00
- 4211—BAND SAW: Wells Quick Cut, heavier than ordinary store saw... 195.00
- 4597—BELL ROLLER: Anco #59, with 2 rolls 20" dia. x 22" long, requires 3 HP. 1200 rpm motor, less motor... 650.00
- 3871—HEAD SPLITTER: Hog, similar to Anco #362, used, good condition... 325.00
- 4312—ENTRALL & PECK CUTTER: Anco #164, for medium size peck, motor drive, requires 10 HP. motor, no motor... Bids requested

Sausage Equipment

- BACON CURING BOXES: with covers, 600 & 1000 lbs. size... ca. \$ 15.00
- 4083—BAKE OVEN: Advance, late style, 36" dia. cap., complete, excellent cond. 19.00
- 3870—PICKLE PUMP: Griffith, motor drive with 1/2 HP. motor, 2 pumping needles... 125.00
- 4210—SAUSAGE STICK WASHER: Motor driven with motor & speed reducer, will handle up to 48" long... 385.00
- 4332—SLICING MACHINES: (3) U.S. model D... 873.00
- 4295—SLICER: U.S. Heavy Duty, model 25, 1 HP. Westinghouse mtr., capacity 400 slices per minute, with shingling conveyor. 1750.00
- 4349—SILENT CUTTER: Buffalo #4-B, with 3 extra sets of knives, no motor... 1450.00
- 4354—SILENT CUTTER: Buffalo #43-B, complete with 25 HP. motor, starter & motor base, 3 sets used knives, 2 sets new knives... 850.00
- 3394—SILENT CUTTER: Combination with slicer & shredder, bowl 21" dia. 2 HP. motor... 330.00
- 4317—SILENT CUTTER: Buffalo #1, belt drive, no motor... 206.00
- 4197—GRINDER: Boss #161, 20 HP., new motor... 600.00
- 4230—GRINDER: Buffalo, with 4" plate, V-belt, 3 HP. motor... 273.00
- 4231—MIXER: Globe Co., double paddle shaft, 2 HP. motor, 100¢ cap. 475.00
- 2995—MEAT MIXER: 700¢ cap. tilting type, 5 HP. motor, reconditioned... 630.00
- 4183—STUFFER: Pneumatic Leaf... 250.00
- 4145—AMMONIA COMPRESSOR: 25 ton Worthington, type S.B.C., Horizontal, with 40 HP. slip ring motor & controller, 275 R.P.M. Bids requested
- 4141—STUFFER: 400¢ cap. with stuffing cocks and piping... 375.00
- ROCKFORD FILLER: Model #1... 200.00
- 4150—SAUSAGE STUFFER: Buffalo 500¢ cap. 875.00
- 4343—SAUSAGE STUFFER: 100¢ with Curtis Compressor, Emerson Electric motor. Bids requested

Lard and Rendering

- 4540—BLOW TANK: Dupps 4000¢, with fittings for 2 cookers, Y-valves, T Bends, etc... \$ 775.00
- 4541—COOKERS: French Oil, 4"x10"—3 sect. with 15 HP. motor & loader... Bids requested
- 4461—RENDERING COOKER: 5'x9", dry process welded, flat heads, NEW—NEVER USED, less motor... Bids requested
- 3774—COOKER: Boss 549, silent chain drive 15 HP. cast heads, 40¢ internal pressure... 5450.00
- 4172—LARD PRESS: Boss 2604 Jr. hydraulic with fittings & valves, good condition... Bids requested
- 2619—HYDRAULIC PRESS: Anco, 600 ton, excellent condition... 4250.00
- 3798—HYDRAULIC PRESS: Anco 300 ton, with fittings, piping, gauges, plates, less pump 3850.00
- 4463—HOG: Mitsu & Merrill 13 CD, 40 HP. motor, direct drive, used... Bids requested
- 4249—HAMMERMILL: W. W. Model F27M, 16" x24" opening... 1000.00
- 3317—HASHER WASHER: Dupps #2, combination, 30"x12" cyl. 15 HP. with motor and starter, spare parts... 2250.00

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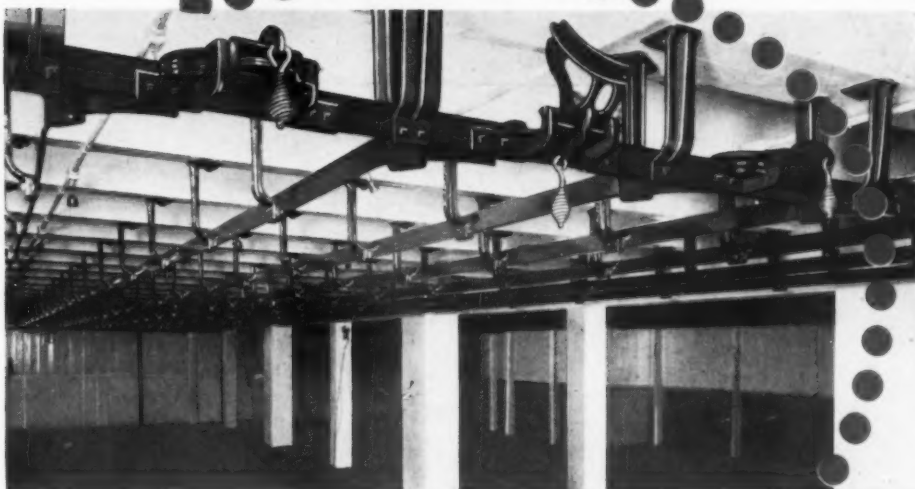
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The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.



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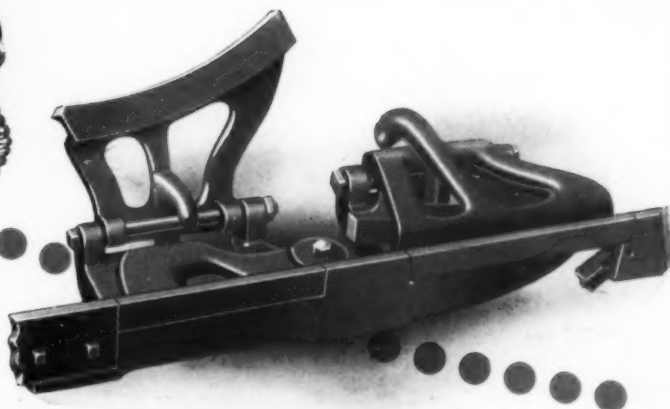
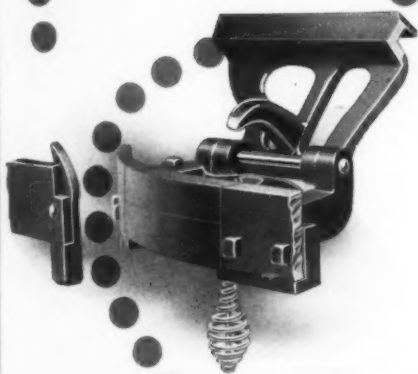
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